

SAUCY CHICKEN THIGHS

Ingredients

8-9 bone-in chicken thighs (about 3 1/4 pounds)

1/2 teaspoon salt

1/4 teaspoon pepper

1 1/2 cups barbecue sauce

1/2 cup honey

2 teaspoons prepared mustard

2 teaspoons Worcestershire sauce

1/4 to 1/2 teaspoon hot pepper sauce (optional)

Directions

1. Sprinkle chicken with salt and pepper. Broil 4-5 inches from the heat for 3-4 minutes on each side or until lightly browned. Transfer to a 5-quart slow cooker.
2. In a small bowl, combine barbecue sauce, honey, mustard, Worcestershire sauce, and pepper sauce. Pour over chicken; stir to coat.
3. Cover and cook on low for 4-5 hours or until chicken is tender.