## Slow Cooker BBQ Chicken

Prep Cook Total 10 min 4 hr 4 hr 10 min

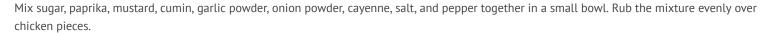
## Serving: 6

This dish is so easy and delicious! To make ahead and freeze, prepare chicken with spices and sauce, then divide into gallon freezer bags to have a ready-to-go "dump" dinner!

## Ingredients

- 1 Tbsp **brown sugar**
- 1 Tbsp sweet paprika
- 1 tsp dry mustard
- 1 tsp **ground cumin**
- 1 tsp garlic powder
- 1 tsp onion powder
- $\frac{1}{4}$  tsp cayenne pepper
- 1 tsp salt
- 1 tsp **pepper**
- 4 pounds **bone-in, skin-on chicken** (drumsticks or thighs work well)
- 1 cup barbecue sauce

## **Directions**



Transfer chicken to the slow cooker. Pour barbecue sauce over the chicken and toss to coat.

Cover and cook until chicken is tender, 4-6 hours on low.

OPTIONAL: For crispy skin, transfer chicken to a foil-lined baking pan. Brush additional barbecue sauce over the chicken and broil approximately 5 minutes per side, until lightly charred and crisp.

