

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

Mix sugar, paprika, mustard, cumin, garlic powder, onion powder, cayenne, salt, and pepper together in a small bowl. Rub the mixture evenly over chicken pieces.

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.

