



Sweet and Spicy Chicken Sliders

Serves 20

Ingredients:

1/3 cup brown sugar
6 chicken thigh fillets
1 tablespoon Worcestershire sauce
1/4 cup tomato paste
1 teaspoon paprika
20 slider buns
3 tablespoons soy sauce
1 teaspoon garlic powder
12 oz dark beer
1 teaspoon chili powder
3 tablespoons balsamic vinegar

Directions:

1. Whisk together soy sauce, chili powder, tomato paste, garlic powder, balsamic vinegar, smoked paprika, brown sugar and Worcestershire sauce.
2. Place chicken in slow cooker, cover with sauce. Cook on low heat for at least 4 hours. Chicken is done when it is tender enough to pull apart with fork.
3. Shred chicken with forks, scoop onto buns and enjoy!

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CookingMethod: Slow Cooker

Week: 201519

Grouping: March Madness Munchies

RecipeIntro: Fork tender and incredibly rich.

Season: Spring

Feature: These chicken sliders are absolutely superb.