Sweet Baby Ray’s Crock Pot Chicken

Original Recipe by Dail Stuart

4-6 boneless, skinless chicken breasts

1 bottle Sweet Baby Ray’s BBQ sauce – Lrg for 4-5 qt crock pot

¼ cup vinegar

1 tsp red pepper flakes

¼ cup brown sugar

1 tsp garlic powder

1. Mix together everything but the chicken.
2. Place chicken in a 4-5 quart crock pot – frozen is ok.
3. Pour sauce mixture over the chicken.
4. Cook on low 4-6 hours.

When I made this, I used three thawed chicken breasts in a West Bend brand 4-qt crock pot for 4 hours and it turned out wonderfully. I didn’t serve these as bbq’d chicken breasts, however. I shred the chicken and added it back to the bbq sauce. I served up shredded bbq chicken sandwiches. The family loved them! They were moist and tangy with some heat! (If you don’t want the heat, leave out the crushed red pepper flakes.)