

BBQ Loafers

1 lb. boneless skinless chicken thighs
1 ¼ cup BBQ sauce
½ cup chili sauce
1 cup chopped white onion
Sandwich buns

Spray crock pot with oil

Add onions, then chicken, then sauces (stir sauces if needed)

Cook 4 – 5 hours

Arrange samich and devour! P.S. you have sauce on your chin, here's a shirt sleeve!!!

Slow-Cooker Beer Brats

Show

15

Prep Time
min

1 ½

Total Time
hr min

10

Servings

Ingredients

- 10 fresh bratwurst
- 2 sweet onions, sliced
- 3 or 4 cloves garlic, finely chopped
- 4 tablespoons butter
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 3 bottles (12 oz each) beer
- Sauerkraut and mustard, if desired

Directions

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1. In 10-inch nonstick skillet, cook bratwurst over medium-high heat, turning frequently, just until outsides are brown. Place in 5- to 6-quart slow cooker.
 2. Top with onion slices, garlic, butter, salt and pepper. Pour in beer.
 3. Cover and cook on High heat setting 4 hours or Low heat setting 7 to 8 hours.
 4. Serve with sauerkraut and mustard.
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