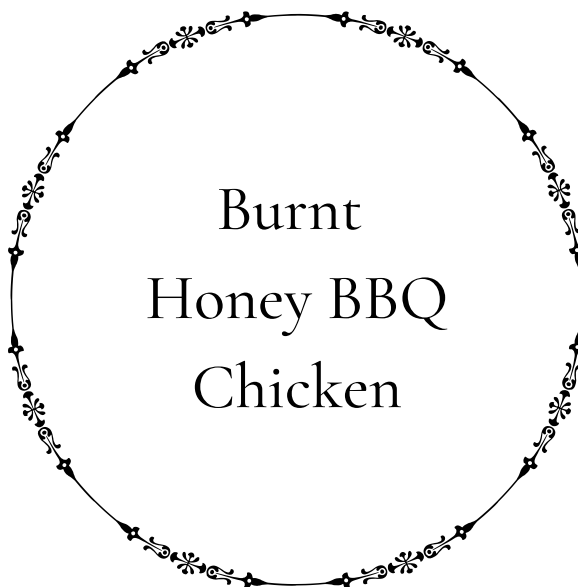




Makes: 6 servings

Prep Time: 25 minutes Cook Time: 2 hours & 50 minutes

Total Time: 3 hours & 15 minutes



Ingredients

- 1 tbsp sweet Hungarian paprika
- 2 & 1/2 tsp kosher salt, divided
- 1/2 tsp dry mustard
- 1/2 tsp dried thyme
- 1/2 tsp garlic powder
- 8 (4-ounce) boneless, skinless chicken thighs
- 2 tbsp olive oil, divided

Barbecue Sauce:

- 1 tbsp unsalted butter
- 1 cup finely chopped yellow onion (from 1 onion)
- 1 tbsp finely chopped garlic (from 3 garlic cloves)
- 1 cup apple cider
- 1/4 cup tomato paste
- 1 tbsp Worcestershire sauce
- 1 tbsp dark chili powder
- 1 tbsp Dijon mustard
- 1 tsp black pepper
- 1/4 tsp cayenne pepper

Burnt Honey:

- 1/2 cup honey
- 1 tbsp fresh lemon juice
- 1 tbsp apple cider vinegar

For Sandwiches:

- Brioche buns
- Sweet & Tangy Citrus Slaw

Instructions

Combine the paprika, 1 & 1/2 teaspoons of the kosher salt, dry mustard, thyme, and garlic powder in a small bowl. Season the chicken thighs on both sides with the spice mixture.

Heat 1 tablespoon of olive oil in a large skillet over medium-high heat. Add half of the chicken and cook until nicely browned on both sides. Transfer to a 6-quart slow cooker. Repeat with the remaining olive oil and chicken.

Meanwhile, melt the butter in a small saucepan over medium heat. Add the onion and garlic and cook until softened and fragrant.

Remove the pan from the heat and stir in the apple cider, tomato paste, Worcestershire sauce, chili powder, Dijon mustard, black pepper, cayenne pepper, and remaining 1 teaspoon salt. Mix until smooth.

Pour the sauce over the chicken in the slow cooker and turn the chicken to coat.

Cover and cook on HIGH for about 2 & 1/2 hours or on LOW for 4 to 5 hours, until the chicken is tender and easily pulls apart.

Transfer the chicken to a cutting board and shred with two forks, then return it to the slow cooker and stir into the sauce.

Shortly before serving, add the honey to a small saucepan and bring it to a gentle boil. Reduce the heat and cook, stirring occasionally, until the honey darkens to a deep amber color.

Stir the honey, lemon juice, and apple cider vinegar into the shredded chicken. Mix well. To make into sandwiches, pile chicken and coleslaw on brioche buns and serve. Or, transfer to a platter and serve as a barbecue meal with tortillas, corn on the cob, and slaw!

Inspired by a recipe from Food & Wine