

## **Pulled Crockpot BBQ Chicken**

### **Ingredients**

- 1 ½ cups BBQ sauce (I use Stubbs original BBQ sauce, not too sweet and a nice kick)
- ¼ cup apple cider vinegar
- 1 tsp onion powder
- 1 tsp garlic powder
- ½ tsp cayenne pepper (optional, depending on your tastes)
- 2 Tbsp brown sugar
- 4 skinless and boneless chicken breasts (about two pounds)

### **Directions**

1. Mix the BBQ sauce, apple cider vinegar, onion powder, garlic powder, brown sugar and cayenne pepper in a small bowl and set aside.
2. Trim the chicken breasts, cut into large chunks and put the chicken into the bottom of a crockpot.
3. Pour the sauce over the chicken breasts and stir to coat evenly.
4. Place the cover on the crockpot and cook on low for 6 hours (2-3 hours on high).
5. When the chicken is almost done cooking, shred the chicken breasts directly in the crockpot and stir to evenly coat with the sauce. (I use two forks to pull apart the chicken chunks)
6. Enjoy!