

Honey and Ale Pulled Chicken Sliders



“Score big with your guests with a little bit of sweet heat! This recipe works well for a football party—the extra liquid in the slow cooker keeps the chicken nice and juicy all day long.

Total Time: Prep: 20 min. Cook: 6 Hours Yields: 12 Sliders

Ingredients

- 1/4 cup honey
- 2 tablespoons cider vinegar
- 2 tablespoons Sriracha chili sauce
- 1 tablespoon chili powder
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 2 pounds boneless skinless chicken thighs (about 8 thighs)
- 3/4 cup brown ale
- 3 tablespoons cornstarch
- 3 tablespoons water
- 12 slider buns
- Optional: Sweet pickles and additional Sriracha sauce

Directions

- In a 3- or 4-qt. slow cooker, combine the first 8 ingredients. Add chicken and ale; toss to coat. Cook, covered, on low until chicken is tender, 6-8 hours. Remove meat; when cool enough to handle, shred with 2 forks.
- Strain cooking juices; skim fat. Transfer juices to a small saucepan; bring to a boil. In a small bowl, mix cornstarch and water until smooth; stir into saucepan. Return to a boil, stirring constantly; cook and stir until thickened, about 5 minutes. Add chicken to the sauce; toss to coat. Serve on buns. If desired, add pickles and additional Sriracha sauce.

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