

Slow Cooker

- Honey-Soy Chicken
- Lemon-Garlic Chicken
- Easy Honey Garlic Pork Chops

Honey-Soy Chicken

Ingredients

6-8 Chicken thighs, breasts, cut into large cubes or whole
(Can also use some kind of fake-meat alternative)

1/2 small onion or 1 shallot, chopped

3 cloves of garlic, minced (~2 tbsp)

2 tsp fresh ginger, minced

1/4 tsp red pepper flakes

1 tsp dried basil

1/2 cup soy sauce

1/2 cup ketchup

1/3 cup honey

Instructions

Place chicken in a 4-quart slow cooker.

Whisk sauce ingredients together in a bowl; pour over chicken.

Cook on low for ~6 hours, or high for ~2 hours

Additions:

- Add a small amount of toasted sesame oil and/or sesame seeds to sauce.
- Add chunks of pineapple, bell pepper, and chopped onion for the last 30 minutes of cooking.

Lemon-Garlic Chicken

Source: <http://allrecipes.com/recipe/18032/slow-cooker-lemon-garlic-chicken-ii>

- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 pounds skinless, boneless chicken breast halves
- 2 tablespoons butter
- 1/4 cup water
- 3 tablespoons fresh lemon juice
- 2 cloves garlic, minced
- 1 teaspoon chicken bouillon granules
- 1 teaspoon chopped fresh parsley

In a bowl, mix the oregano, salt, and pepper. Rub the mixture into chicken. Melt the butter in a skillet over medium heat. Brown chicken in butter for 3 to 5 minutes on each side. Place chicken in a slow cooker.

In the same skillet, mix the water, lemon juice, garlic, and bouillon. Bring the mixture to boil. Pour over the chicken in the slow cooker.

Cover, and cook on High for 3 hours, or Low for 6 hours. Add the parsley to the slow cooker 15 to 30 minutes before the end of the cook time.

Heather's Variation

- 1 tsp dried oregano
- ground black pepper to taste (I did about six grinds)
- 2 pounds skinless, boneless chicken breasts
- 2 tbsp butter
- 2.5 cups chicken broth
- 3 tbsp fresh lemon juice
- 2 cloves garlic, minced
- 2 potatoes, chopped
- 4-5 cloves garlic, smashed

Layer potatoes and smashed garlic cloves on bottom of slow cooker. Mix oregano and pepper in a bowl. Rub the mixture into chicken. Melt the butter in a dutch oven over medium heat. Brown chicken in butter for 5 minutes on each side. Place chicken in the slow cooker. In the same dutch oven, mix chicken broth, minced garlic, and lemon juice. Bring to a boil. Pour over chicken. Cover and cook on low for 2 hours.

NOTES, COMMENTS, SUGGESTIONS

WOW this was good. I followed posters suggestions and used 2C water and dissolved a bouillon cube in it. I also added a little white wine, the garlic and a shallot to deglaze the pan b4 adding the water/spice mixture. Even then, I had to add about a cup more water while it was cooking. I also dredged the chik breasts in a lemon pepper seasoning in addition to the oregano. I omitted all the salt from the recipe too, since bouillon is so salty. Made the leftover broth into gravy, cooked up the Uncle Bens Chicken rice, and dinner was AbFab!! I will def be making this again!

Pasted from <<http://allrecipes.com/recipe/18032/slow-cooker-lemon-garlic-chicken-ii/reviews/115628/>>

My first crock pot experience, and it turned out great! I took a lot of advice from the posts here: I covered the bottom of the pot with potatoes, onions, mushrooms, and lots of garlic (about 6 cloves). I used bone-in breasts (I did brown them first, using butter, salt and lemon-pepper mix, awesome), then deglazed the pan with 1 cup white wine. Added all that to the pot, along with 2 cans of chicken stock, 6 tablespoons lemon juice, and a little more salt. I cooked on high for 2 hours, then low for 1 hour - perfect! I think the bone-in chicken made a big difference, it was wonderful and falling apart. I would be careful with the lemon juice - I love strong flavors and was tempted to add more, but my 6 tablespoons was bordering on too bitter - excellent though! Also turned the extra juice into gravy for veggies and it was yummy, with side of chicken couscous!

Pasted from <<http://allrecipes.com/recipe/18032/slow-cooker-lemon-garlic-chicken-ii/reviews/647122/>>

Very good, would be 5 stars with a few tweaks. The recipe was a little salty for my taste, I will reduce the salt next time. Also, I cooked for 6 hours on low but chicken turned out a little overcooked. Next time, I think 4-5 hours would be plenty. Will definatley make this again, thanks.

Pasted from <<http://allrecipes.com/recipe/18032/slow-cooker-lemon-garlic-chicken-ii/reviews/851617/>>

YUMMY! This was incredible! I used bottled lemon juice, since I didn't have any lemons on hand, and it was still great. I also used the boillon and it was fine. I did double the amount of sauce, and thicken it with a little cornstarch at the end. But, oh, my -- this is definitely going into regular rotation! :-)

Pasted from <<http://allrecipes.com/recipe/18032/slow-cooker-lemon-garlic-chicken-ii/reviews/272839/>>

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Easy and moist. I did as others suggested and added more liquids: 1/2 c chicken broth, 1/3 lemon juice, and since I had it on hand, about 1/2 c white wine. When ready to plate, I thickened sauce with cornstarch. It was great over egg noodles! Took less than 3 hrs. in crockpot.

Pasted from <<http://allrecipes.com/recipe/18032/slow-cooker-lemon-garlic-chicken-ii/reviews/274016/>>

This chicken is truly delicious. I have made this recipe four or five times already, it's definitely a keeper. It doesn't make much extra sauce so if you want some to scoop over potatoes or pasta you should double the sauce. The only thing I do differently is I use boneless skinless chicken tenders instead of chicken breast halves. The chicken pieces are smaller which allows them to soak up more of the juices and seasonings making them very flavorful and tender. I have also added sliced mushrooms... yum.

Pasted from <<http://allrecipes.com/recipe/18032/slow-cooker-lemon-garlic-chicken-ii/reviews/250974/>>

An awesome lo-carb dish. You don't have to brown the chicken. Just mix the seasonings in a pot on the stove and boil slightly then pour over the chicken in the slow cooker. Use xanthum to thicken the left over juices into a very flavorful gravy!

Pasted from <<http://allrecipes.com/recipe/18032/slow-cooker-lemon-garlic-chicken-ii/reviews/809596/>>

This turned out surprisingly good!!! I used two boneless skinless breasts, (1lb) and I did everything by the recipe except used more garlic as we LOVE garlic...I used the already minced garlic...I also took everyone else's advice & used chicken broth instead of water...I made enough to cover chicken so it did not dry out...I also cooked this for about 4 1/2 hours on low.....I took juice out of crockpot, added cornstarch to thicken it up & made a yummy gravy! returned gravy & chicken to crockpot & left on warm..chicken fell apart & soaked in so much flavor it was unreal! I served w/Uncle Ben's whole grain brown rice w/garlic flavors & steamed broccoli & cauliflower & it was sensational! My fiancé is NOT a big chicken eater & he ate every bite of his & complimented the flavor! Will definitely make again...I def. agree that making sure the breasts are covered in liquid is key..also, my chicken breast were kind of thick & so I think this helped it not to dry out! Sooo yummy!

Pasted from <<http://allrecipes.com/recipe/18032/slow-cooker-lemon-garlic-chicken-ii/reviews/1268786/>>

Easy Honey Garlic Pork Chops

Ingredients

- 4 pork chops bone-in or boneless
- 1 pinch salt to season
- 1 pinch pepper to season
- 1 teaspoon garlic powder
- 2 tablespoons olive oil (I used canola because higher smoking point)
- 1 tablespoon unsalted butter
- 6 cloves garlic, minced
- 1/4 cup honey
- 1/4 cup chicken broth or water
- 2 tablespoons vinegar (apple cider, rice wine, or any white)
- Parsley (optional, for garnish)

Instructions

- ~~Preheat the oven broiler (or grill) to medium-high heat.~~ Season the chops with salt, pepper, and garlic powder before cooking.
- Heat oil in a pan or skillet over medium-high heat until hot. Sear chops until golden on each side and cooked through (about 4-5 minutes on each side). Transfer to a plate; set aside.
- Reduce heat to medium. Melt butter in the same pan, scraping up any browned bits from the bottom of the pan. Sauté garlic until fragrant (about 30 seconds). Add the honey, water, and vinegar. Increase heat to medium-high and continue to cook until the sauce reduces and thickens slightly (about 3-4 minutes) while stirring occasionally.
- Add pork back to the pan, baste generously with the sauce, ~~and broil/grill for 1-2 minutes or until edges are slightly charred.~~
- Garnish with parsley and serve over vegetables, rice, pasta, or salad.

Baked Pork Chops:

1. Preheat oven to 390°F | 200°C.
2. Sear seasoned chops in a hot oven-proof pan or skillet over medium-high for 2 minutes per side -- get them crisp.
3. Remove chops and make your sauce following the recipe above (Step 3).
4. Baste with sauce and bake in the oven for 10-15 minutes or until you reach your desired doneness.
5. Broil/grill for 2 minutes to get those caramelized edges!