



Slow Cooker Pulled Chicken with Alabama White BBQ Sauce



Ingredients:

- 4 bone-in chicken breasts
- ½ medium onion chopped
- 1 tablespoon melted butter
- 1 tablespoon vegetable oil
- 1 ½ teaspoons smoked paprika
- ½ teaspoon garlic powder
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ teaspoon liquid smoke

Ingredients, WHITE SAUCE

- ¾ cup mayonnaise
- ½ cup sour cream
- ½ cup milk
- 2 tablespoons distilled white vinegar
- 2 teaspoons sugar
- 1 teaspoon black pepper
- ¼ teaspoon salt
- ⅛ teaspoon cayenne pepper

Method:

1. Remove skin from chicken and place chicken in a 6-quart or larger slow cooker. Sprinkle onion on top.
2. In a small bowl, combine butter, oil, paprika, garlic powder, salt, pepper, and liquid smoke. Pour over chicken.
3. Cover slow cooker and cook on LOW for 5 hours or on HIGH for 3 hours.
4. Meanwhile, make sauce. Whisk together all ingredients in a medium bowl. Cover and refrigerate.
5. When chicken is done, remove it from the slow cooker. Discard all of the liquid in the slow cooker, except ¼ cup. (You can discard the onions or return them to the slow cooker.)
6. Shred the chicken, discarding the bones. Return chicken to the slow cooker along with the ¼ cup liquid. Mix in ⅓ cup of sauce. Leave on WARM until ready to serve.
7. Serve with additional sauce.