
Slow Cooker Chicken Drumsticks and Thighs



Recipe for a 7 Quart Slow Cooker

Serves: About 8

Ingredients:

- *5 lbs. chicken thighs and/or drumsticks (bone-in and with skin)*
- *1 - 2 onions sliced into rings or balls of aluminum foil to lift the chicken from the bottom of the slow cooker (optional)*
- *1 Tbsp. minced onions*
- *1 Tbsp. poultry seasoning*
- *1 tsp. dried basil*
- *1 tsp. dried parsley*
- *Kitchen Bouquet, Gravy Master, or any other browning liquid (optional). This will give the chicken a nice golden color when cooked.(optional)*
- *Dash of red pepper flakes (optional)*

Directions:

1. *Wash chicken and pat dry with paper towels.*
2. *Take each chicken piece and sprinkle with poultry seasoning and basil (including underneath the skin).*
3. *To keep the chicken from sitting on the bottom of the slow cooker, you can slice a large onion or two into rings and place on the bottom of the slow cooker. Or, you can create crumpled up balls of aluminum foil and place on the bottom of the pot. This prevents the chicken from sitting in too much grease.*

Good-Looking Grub

4. *Place the chicken on top of the onion or foil balls and brush each piece with the Kitchen Bouquet. This will give the chicken a nice golden color when cooked. (optional)*
5. *Top with minced onions and a dash of red pepper flakes. (optional)*
6. *Place the cover on the slow cooker and cook on low for about 6 hours or high for about 3 – 4 hours. Internal temperature of the chicken should be 160 degrees.*
7. *When done, remove the chicken pieces with tongs and put them on a platter, discard the foil balls.*
8. *Enjoy.*

**** If you want to add some color to the chicken, sprinkle some chopped fresh parsley or basil on top.*