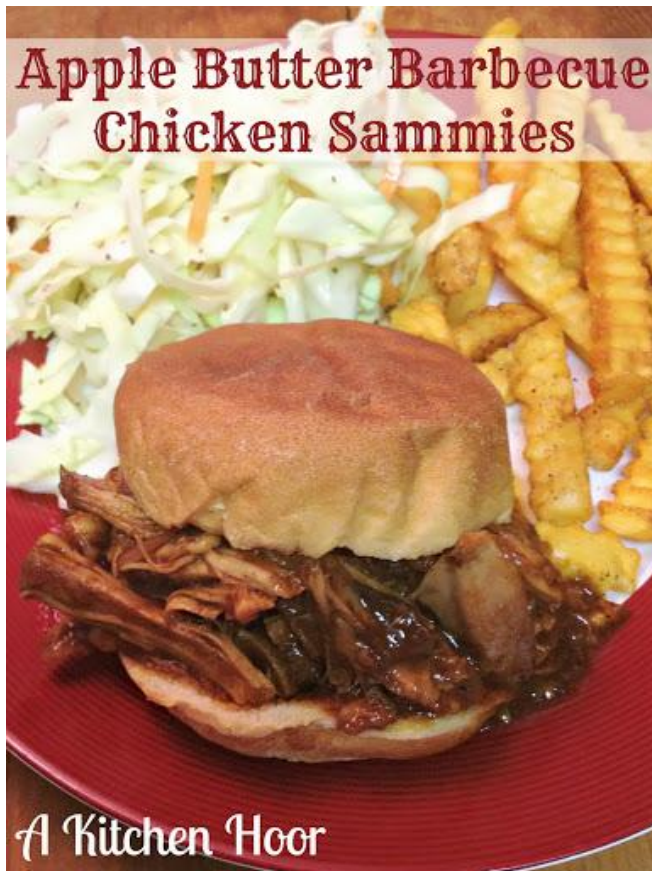


Apple Butter Barbecue Chicken Sandwiches

Recipe by A Kitchen Hoor (@flowerfroggirl)



Ingredients

- 12 ounces barbecue sauce
- 1/2 cup apple butter
- 1 tablespoon ground mustard
- 1 teaspoon dried thyme
- 1 tablespoon ground cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon celery seed
- 1 tablespoon smoked paprika
- 1/4 teaspoon cayenne pepper
- 1 teaspoon garlic powder
- 1 teaspoon poultry seasoning
- 1 teaspoon apple pie spice
- 2 pounds chicken thighs, skinned
- 8 whole hamburger buns

Cooking Directions

1. Combine first 12 ingredients (barbecue sauce through apple pie spice) in a small mixing bowl.
2. Spray the insert of a slow cooker with cooking spray.
3. Arrange chicken thighs on the bottom of the slow cooker and pour the barbecue sauce on top.
4. Cook on low 8 to 10 hours or until the meat easily falls off the bone.
5. Remove the thighs and allow to cool enough to handle. Shred the meat with 2 forks and return to the slow cooker.
6. Lightly toast the hamburger buns and top with 1/3 cup of the chicken mixture.

7. Serve with coleslaw and Easy Fries.