Crock Pot Teriyaki Chicken

~ 6 boneless skinless chicken breasts
~ 3/4 cup sugar
~ 3/4 cup soy sauce
~ 6 Tbs. cider vinegar
~ 3/4 tsp. ground ginger
~ 3/4 tsp. minced garlic
~ 1/4 tsp. pepper
~ 4 1/2 tsp. cornstarch
~ 4 1/2 tsp. cold water
~ Cooked rice

1. Place chicken in a slow cooker. In a large bowl, combine the sugar, soy sauce, cider vinegar, ginger, garlic and pepper. Mix well and then pour over chicken. Cover and cook on low for 4-5 hours or until chicken is tender.

2. Remove chicken to a serving platter and keep warm. Skim fat from cooking liquid. Place liquid in a saucepan and bring to a boil. Combine cornstarch and water until smooth. Gradually stir into liquid and stir until sauce is thickened. Serve with chicken and rice.

Adapted from Lake Lure Cottage Kitchen

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