

Chinese Chicken

Alterations By: Lance Lemke

Cooking Time: 5–6 hours

Ethnicity: Chinese

Difficulty: Easy

Ingredients:

- 3 pounds chicken thighs, with bone, skin removed.
- 1/4 cup plum sauce, or plum chutney
- 1/4 cups Hoisin Sauce
- 1/4 cups Tamari Sauce (Low Sodium)
- 1 medium piece Fresh Ginger Root, about 2 inches, peeled and thinly sliced or grated
- 1 whole limes, juiced
- 3 tablespoons corn starch
- untitled ingredient

Directions:

Mix all ingredients except chicken in a bowl. Add the chicken pieces and coat well. Place everything, including the marinade, in the slow cooker. Cover well. Cook 5 to 6 hours on low setting. Do not peek. Serve with rice.

Note: If your lid does not fit tightly, seal the opening with either foil or heat resistant plastic wrap first, then apply the lid.