

Crock-Pot Chicken Drumsticks

Ingredients

- 1/2 cup low-sodium soy sauce
- 1/2 cup low-sodium chicken broth
- 1/4 cup sweet Thai chili sauce
- 2 Tbsp. Sriracha
- 2 Tbsp. brown sugar
- Juice of 1 lime
- 1" fresh ginger (peeled and minced)
- 3 cloves garlic (crushed)
- 4 to 4 1/2 lb. chicken drumsticks
- 2 green onions (thinly sliced)
- 1 tsp. toasted sesame seeds (for garnish)

Directions

1. In a large bowl, whisk together soy sauce, chicken broth, chili sauce, Sriracha, brown sugar, and lime juice. Stir in ginger and garlic.
2. Place drumsticks in a large resealable bag. Pour over marinade and seal. Marinate 30 minutes up to overnight.
3. Pour drumsticks and marinade into slow cooker and cook on high for 3 to 4 hours or low for 5 or 6.
4. When drumsticks are tender and cooked through, preheat broiler to high. Transfer drumsticks to a large foil-lined baking sheet and broil until golden and crisp, 3 to 5 minutes.
5. Garnish with green onions and sesame seeds and serve hot.

