

DRUNKEN CHICKEN THIGHS

F EASY

Last Modified: 05/13/2018

PREP: 15 Min
COOK: 4 Hrs 30 Min
SLOW COOKER

CHICKEN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	Whole	Chicken Thighs (Skinless / Bone In)	
1	Cup	Golden Raisins	
1/2	Cup	Sherry (Holland House)	
1	Cup	All Purpose Flour	
1/2	Tsp	Kosher Salt	
1/2	Tsp	Ground Black Pepper	
3	Tbsp	Vegetable Oil	Divided
1	Large	Yellow Onion	Thin Sliced
2	Cloves	Garlic	Crushed
2	Medium	Tart Eating Apples	Diced
1	Cup	Sliced Almonds	
1	Small	Banana (Peeled and Sliced)	
1 1/4	Cups	Chicken Stock (Swanson)	Boiling
1/2	Cup	Tequila (Jose Cuervo Especial Gold)	
2	Tbsp	Fresh Italian Parsley Leaves	Fine Chop

OPTIONAL

1	Cup	White Mushrooms	Thin Sliced
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PREPARATION

FACTOID	The thick, rich Gravy and fall-apart tender Chicken pieces creates something you will want to make OFTEN.
TOOLS	<ol style="list-style-type: none"> 1) Small Mixing Bowl 2) Pie Tin 3) Crock Pot 4) Large Stainless Steel Skillet
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Thinly slice the Yellow Onion and set it aside. 2) Crush the Garlic Cloves and set them aside. 3) Peel core and dice the Apples and set them aside. 4) Peel and slice the Banana and set it aside. 5) Finely chop the Parsley Leaves and set them aside.
1	Place the Raisins in a small mixing bowl and add in the Sherry. Stir & set aside to soak. Meanwhile, combine the Flour, Salt and Pepper and spread the mixture evenly on a pie tin. Heat 2 tablespoons of Vegetable Oil in a large skillet over medium high heat. Coat each Chicken Thigh in the Flour Mixture and fry, turning, until browned on both sides.
2	Heat the remaining 1 tablespoon of Vegetable Oil and fry the Onions until soft. Stir in the Garlic and fry for an additional 2 to 3 minutes until fragrant. Transfer the Onions and Garlic to the slow cooker and turn it on high heat.

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3	Add the Apples into the slow cooker. Sprinkle the top with the Almonds, Banana Slices, Raisin Mixture and Mushrooms if using. Add in the Parsley, Chicken Stock and Tequila and stir to combine.
4	Add in the Chicken Thighs, pressing them down into the stock until they are submerged. Cook them on high for 4 hours or until the Chicken is tender.
SERVE	Remove the Chicken Thighs to a serving platter, and drizzle them generously with the cooking sauce. Serve while hot.