



# Carrie's Bourbon Street Chicken

**SERVINGS:** 4 servings

**AUTHOR:** Hodge-podged together by Carrie Cayton

**PHOTO BY:** unknown

## Ingredients

- 1 lb Chicken Breasts, skinless (I used pre-cooked, shredded rotisserie)
- 1 T olive oil
- ½ tsp powdered garlic
- 1 tsp powdered ginger
- 1 tsp crushed red pepper flakes
- ¼ c Bourbon, or apple juice, or pineapple juice (I used Jack Daniel's Gentleman Jack Tennessee Whiskey)
- 1/3 c brown sugar
- 2 T ketchup
- 1 T cider vinegar
- ½ c chicken broth
- 1/3 c soy sauce
  
- Opt. 3 T cornstarch if need to thicken (I didn't use this).
- Opt. sliced green onion, for topping when served.
- Opt. La Choy crunchy rice noodles (thinner than chow mein noodles), for topping when served.
  
- Basmati Rice (1 c when dry, 3 c when finished), made with mix of chicken broth/water.

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Heat oil & cook chicken, if not cooked yet. (Start soaking/cooking rice in separate pan.) Remove chicken & shred if needed. Heat other ingredients on med heat & add chicken. Bring to boil. Reduce heat and simmer 20 min, uncovered, or until thickened to preference (can add the cornstarch, if necessary). (Note: juicy is great!) Serve over hot rice, with green onions and/or crunchy rice noodles.

OR – can cook chicken & main ingredients (not cornstarch, toppings or rice) in crockpot on high for 4 hrs. (Stir in cornstarch at end, if needed, and cook rice separately.)

YUM!