



# quick beer-braised bbq chicken sliders

Holy BBQ sauced sliders! This quick and easy recipe is for all pulled chicken lovers out there, especially those who don't have hours to spare. Within a half hour, you can have shredded beer-braised chicken, tossed in zesty, flavorful barbecue sauce and stacked in soft slider buns.

**SERVES: 6**



**julie albert & lisa gnat**



## ingredients

### Beer-Braised Chicken

- 1 tbsp vegetable oil
- 4 boneless, skinless chicken breast halves
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 1½ cups lager beer
- 1 cup chicken broth
- 2 tbsp whiskey

### Zesty Barbecue Sauce

- 1 tbsp vegetable oil
- 1/3 cup chopped white onion
- 1 small garlic clove, minced
- 1 cup chili sauce
- 1 cup dark beer
- ¼ cup honey
- 1 tbsp Worcestershire sauce
- 3 tbsp fresh lemon juice

12 slider Buns

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## directions

- 1.** For the braised chicken, heat 1 tbsp vegetable oil in a large skillet over medium-high heat. Season chicken breasts on both sides with salt and pepper. Brown chicken breasts 2 minutes per side. Add beer, chicken broth and whiskey to the skillet bring to a boil. Lower heat to a gentle simmer, cover and cook for 15 minutes. Prepare barbeque sauce while chicken is cooking.
- 2.** For the barbecue beer sauce, In a medium saucepan, heat 1 tbsp vegetable oil over medium heat. Add onion and garlic and cook until tender 2-3 minutes. Add chili sauce, beer, honey and Worcestershire and bring to a boil. Reduce heat to a simmer and cook for 20 minutes uncovered, stirring occasionally. Remove from heat, stir in lemon juice and set aside.
- 3.** When chicken is cooked through, remove from heat and cool covered for 10 minutes. Remove from skillet and using 2 forks or your hands, shred chicken finely. Toss with prepared barbeque sauce and serve on slider buns.

*“24 hours in a day, 24 beers in a case. Coincidence?”*

— STEVEN WRIGHT

