

# Soy-Glazed Chicken

## Ingredients

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- 1/2 c Brown Sugar
- 3 T Soy Sauce
- 3 T Lemon Juice
- 2 T Fish Sauce
- 1 T Ginger (grated)
- 1/4 t Red Pepper Flakes
- 1 1/2 lb Chicken Thighs (boneless, skinless, about 8)

## Instructions

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1. In a slow cooker, mix together the sugar, soy sauce, lemon juice, fish sauce, ginger, and red pepper flakes. Add the chicken and turn to coat.
2. Cover and cook until the chicken is tender, on low for 7 to 8 hours or on high for 4 to 5 hours.
3. Transfer the chicken to a plate. Pour the cooking liquid into a large skillet and boil until slightly thickened, 4 to 5 minutes.
4. Serve chicken with sauce drizzled on top.