

Honey Hoisin Chicken

Ingredients

2-3 lbs chicken parts(or whole chicken)
2 tb soy sauce
2 tb hoisin sauce
2 tb honey
2 tb dry white wine
1 tb grated ginger root
1/8 ts ground black pepper
2 tb cornstarch
2 tb. water

Directions

Combine soy sauce, hoisin sauce, honey, wine, ginger and pepper. Pour sauce over chicken. Cover and cook on low about 4-6 hours, or until chicken is tender. Mix cornstarch and water. Remove chicken from slow cooker/Crock Pot, turn on high and add cornstarch/water mixture. Heat until thickened, and add chicken back to slow cooker/Crock Pot.