

## Crock Pot Hard Cider BBQ Chicken Wings

### Prep time

10 mins

### Cook time

4 hours

### Total time

4 hours 10 mins

This recipe for Crock Pot Hard Cider BBQ Chicken Wings is packed full of flavor and the easiest, most effortless party appetizer or dinner you can possibly make!

Author: Ashley

Recipe type: Appetizer

Cuisine: American

Serves: 6-8

## Ingredients

- 3 pounds chicken wings (thawed if frozen)
- 2 packets [KC Masterpiece® Original BBQ Sauce Mix & Dry Rub](#)\*
- 1 and ¾ cup hard apple cider (this was exactly one bottle)
- 1 Tbsp brown sugar, plus more for sprinkling before broiling wings
- Scallions and Ranch or Blue cheese dressing, for serving (optional)

**\*Use a bottle of your other favorite BBQ sauce if you can't find KC Masterpiece**

## Instructions

1. Spray your 4 - 6 quart [slow cooker/crock pot](#) with non-stick cooking spray.
2. In a medium bowl, mix the two pouches of KC Masterpiece's BBQ Sauce Mix & Dry Rub with the hard cider until completely combined and no lumps remain.
3. Mix in brown sugar. Let sauce rest for at least 15 minutes to thicken.
4. Add the chicken wings and BBQ sauce mixture to the crock pot. Stir to coat the chicken wings with the sauce.
5. Cover and cook on high for 3-4 hours or low for 6-7 hours. You want the chicken to no longer be pink inside.
6. Preheat your oven to broil. Line a baking tray with parchment paper, foil or silicone [baking mat](#).
7. Remove the wings from the slow cooker and place on the tray in a single layer.
8. Brush the wings using a basting brush with the leftover barbecue sauce from the crock pot and sprinkle with some brown sugar.
9. Put in your oven under your broiler for 8 to 10 minutes to crisp them up, flipping them over halfway through.
10. Serve immediately garnished with scallions, and ranch/blue cheese dressing for dipping, if desired. You can also place chicken wings back in crock pot and set to "warm" and keep the wings in the crock pot until you are ready to serve or for keeping warm at a party. Enjoy!

Recipe by Wishes and Dishes at <https://wishesndishes.com/crock-pot-hard-cider-bbq-chicken-wings/>

