

Sunday Dinner

Bourbon BBQ Chicken Taco's

Ingredients:

1 cup Ketchup	1 Tsp. Chopped fresh parsley
1 small onion, finely chopped	2 garlic cloves , minced
1/4 cup brown sugar	1/4 tsp. pepper
1 Tbs. Worcestershire Sauce	3 Tbl. bourbon, divided
2Tbs. Maple Syrup	1 1/2 lbs. boneless skinless chicken breasts
2 Tbs. Cider Vinegar	

Salsa:

2 cups fresh or thawed frozen corn	1/8 tsp. hot pepper sauce
1 cup chopped sweet red pepper	1/2 tsp. salt
1/2 cup finely chopped red onion	1/4 tsp. pepper
2 medium limes, zest and juice	8 flour tortillas (8 inch)
minced cilantro	

Directions:

In 3 qt. slow cooker, combine first 9 ingredients and 2 Tbs. bourbon. Add the chicken and turn to coat. Cook, covered on low until thermometer reads 165 degrees, 3-4 hours. Remove chicken shred with 2 forks. Return to slow cooker, stir in remaining bourbon. Heat through.

For Salsa

Combine ingredients. Serve chicken with salsa. If desired , top with cilantro.