

# **Crockpot Cranberry Chicken**

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- 1 Whole Chicken or 4 Chicken Breasts
- 1 Can Cranberry Sauce (whole or Jellied)
- ½ cup orange Juice
- ¼ cup Brown Sugar
- ¼ tsp cinnamon
- ½ tsp nutmeg
- 1 tsp salt
- 1 Tbsp Corn Starch

In a small bowl mix brown sugar, cinnamon, nutmeg and salt.

Rub the mix onto a whole chicken. Make sure you rub it under the skin as well.

Pour ½ cup Orange Juice into Crock pot.

Place Sugar rubbed chicken in the crock-pot with the juice.

Spoon Cranberry sauce over chicken. Cover and cook 5 Hours on High or 8 Hours on Low.

Serve with rice or potatoes.

Reserve the drippings in the crockpot. While slicing the chicken whisk in the 1 TBSP of Corn Starch and crank the Crockpot on high. Sauce will thicken and make a Sweet Gravy!