



CHICKEN (slow cooker) WITH [Rustlin' Rob's Corn Relish](#) and wine

6 boneless, skinless chicken breasts

16 oz. [Rustlin' Rob's Corn Relish](#)

½ cup white wine

[Rustlin' Rob's Steak Dust](#) to taste

2 cups cooked rice for serving

2 yellow onions for slow cooker variation

SLOWER COOKER: (This is the version we used)

Directions: slice peeled onions and arrange in bottom of crockpot.

Place chicken breasts on top of onion, sprinkle with **Rustlin' Rob's Steak Dust**.

Mix corn relish and wine and pour over chicken.

Cover and cook on low for 5-6 hours.

Serve over a bed of rice.

OVEN:

Arrange chicken breasts in 9x13 Pyrex dish, sprinkle with **Rustlin' Rob's Steak Dust**. Mix corn relish and wine and pour over chicken. Cover and cook 1 hour at 325 degrees or until tender. Remove foil and bake an additional 10 minutes or until light brown. Serve over a bed of rice. Variation: Top with buttered cracker crumbs and cheese.