Sweet & sour Chicken

2# chicken (I used individually frozen tenders)

- 3 large cans of pineapple chunks (with juice)
- 3 green peppers-chopped
- 1 bag of baby carrots2 onions-sliced

Sauce: ½ c cornstarch 3 ½ c water 1 ½ c sugar 1 c vinegar

Chop veggies then divide into bags with chicken. (I made 2 gallon family sizes) Add all the juice with the pineapple into the bags. Mix up sauce, then divide it between the bags.

Instructions to write on the bag:

Add 2 c. water (1 c for quart size bags)Cook on low 6-8 hours or on high 3-4 hours