



grilled coca cola chicken

When the kids ask, "What's for dinner?" you've now got the answer that's guaranteed to get cheers: Cola Chicken. Easy to prepare and quick to disappear, this sweet and savory BBQ chicken is a hit every time. What are you waiting for? Fire up the grill.

SERVES: 6-8

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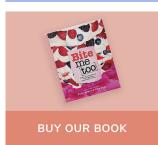


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ingredients

Chicken

- 2 lbs boneless, skinless chicken breasts, cut into 11/2 inch pieces
- 3 tbsp olive oil
- 1 tbsp white wine vinegar
- 1 tbsp fresh lemon juce
- 1/2 tsp dried Italian herbs
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper

Coca Cola BBQ Sauce

- 1 cup ketchup
- 1 cup Coca Cola
- 1/4 cup brown sugar
- 2 tbsp cider vinegar
- 1 tbsp Worcestershire sauce
- 1 tsp minced garlic
- 1/2 tsp hot sauce, such as Frank's Red Hot
- 1 tbsp butter

directions

- 1. Place chicken in a shallow dish and toss with olive oil, white wine vinegar, lemon juice, Italian herbs, salt and pepper. Let chicken marinate while preparing the barbeque sauce.
- 2. For the barbecue sauce, in a medium saucepan, combine ketchup, cola, brown sugar, cider vinegar, Worcestershire sauce, garlic and hot sauce. Whisk until well combined. Bring to a boil over medium heat, turn to low and let gently simmer for 20 minutes. Remove from heat and stir in butter.
- 3. Preheat a lightly oiled grill to medium-high heat and thread chicken pieces onto skewers. Discard any remaining marinade. Grill skewers for 10 to 15 minutes, turning after 8 minutes, until juices run clear and chicken is cooked through. Baste with barbeque sauce in the last 5 minutes of cooking. Serve skewers with remaining barbeque sauce.