



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



julie albert & lisa gnat

ingredients

Chicken

- 2 lbs boneless, skinless chicken breasts, cut into 1½ inch pieces
- 3 tbsp olive oil
- 1 tbsp white wine vinegar
- 1 tbsp fresh lemon juice
- ½ 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
- ¼ cup brown sugar
- 2 tbsp cider vinegar
- 1 tbsp Worcestershire sauce
- 1 tsp minced garlic
- ½ 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.

