

Coca-Cola® facts & fancies

Pour On The Barbecue Flavor, All Year Long

(NAPSA)—Considered the world's most recognizable brand name, Coca-Cola is more than just a soft drink. Founded in 1886, The Coca-Cola Company is now the leading manufacturer, marketer and distributor of non-alcoholic beverage concentrates and syrups, used to produce more than 230 beverage brands.

Coca-Cola classic is also a popular ingredient in a variety of dishes, adding a hint of caramel flavor and sweetness. The following recipe is a terrific idea for people who love the taste of barbecue and, because it's cooked in the oven, it can be enjoyed all year long. Made in a casserole, this delectable creation can be prepared ahead of time and kept in the refrigerator until you're ready to bake.

Casserole BBQ Chicken

*Makes 4 to 6 servings
(about 3 cups sauce)*

- 3 lbs. cut-up chicken or chicken breasts, thighs, legs**
- ½ cup flour**
- 2 tsp. salt**
- ½ cup oil**
- ½ cup finely diced onion**
- ½ cup finely diced celery**
- ½ cup finely diced green pepper**
- 1 cup ketchup**
- 1 cup Coca-Cola**
- 2 Tbsp. Worcestershire sauce**
- 1 Tbsp. salt**
- ½ tsp. hickory smoked salt**



Baking up flavorful and juicy, this BBQ casserole has the sweet taste of cola.

- ½ tsp. basil leaves**
- ½ tsp. chili powder**
- ⅓ tsp. pepper**

Rinse chicken pieces; pat dry. Coat chicken with flour and salt. Brown pieces on all sides in hot oil, then place in 3-qt. casserole. (Discard drippings.) Combine remaining ingredients, mixing well. Spoon sauce over chicken, covering all pieces. Cover casserole, bake in oven at 350°F about 1¼ hours or until chicken is fork-tender. If desired, serve chicken with sauce over hot rice.

For more recipes, or to order the "Cooking with Coca-Cola" cookbook, visit the Web site at www.coca-cola.com.