

Coca-Cola Recipes

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Glazed Chicken Wings

3/4 cup Coca-Cola

1/4 c. soy sauce

2 T. brown sugar

1 1/2 tsp. prepared mustard

1 small onion - chopped

10 chicken wings

Preparation -

In medium saucepan, combine all ingredients, except wings. Heat to boiling, stirring constantly. Reduce heat and simmer 30 minutes. Bake wings at 350° for 25 minutes. Pour sauce over wings & bake 10 minutes longer at 375°.

Coca-Cola Roast Beef

1 3 to 4 lb. beef roast (sirloin tip, round, or boneless chuck)

1 can Coca-Cola

1 pkg. onion soup mix

Preparation -

Place unseasoned roast in baking pan. Sprinkle onion soup mix on top. Pour on the Coca-Cola. Cover tightly with aluminum foil. Bake in oven at 300° 3 to 4 hours or until tender.

Coca Cola Baked Ham

1 - 10 lb.(approx.) semi-boneless ham

1 T. dry mustard

6 cups Coca-Cola

2 T spicy brown prepared mustard

1 cup dark brown sugar

2 cups fine bread crumbs

Preparation -

Remove most of the outer fat and rind from ham. Place ham in a shallow roasting pan. Pour coke over ham to about 1/2-inch depth in pan. Bake at 350° for 2 to 3 hours, basting with the Coca-Cola several times.

Remove ham from the pan. Discard all ham drippings. Combine sugar, dry mustard, prepared mustard, fine bread crumbs. Add enough Coca-Cola to form a thick paste. Place ham back in pan on a roasting rack. Spread with the coca-cola paste. Pour remaining coke in the bottom of the pan.

Bake 45 minutes longer at 350°, basting about every 20 minutes or until ham has a dark glaze. Remove from oven and let stand 20 minutes before slicing.

Coca~Cola Baked Beans

2 cans great northern beans - 16 oz.

1/2 can Coca~Cola

1/4 cup onion - diced

1/4 cup green bell pepper - diced

1/4 c. brown sugar

1 T. prepared mustard

1/4 cup ketchup

6 strips bacon

Preparation - Saute 2 strips bacon with onion and green pepper til lightly browned. Drain off fat, then stir in all other ingredients except for the remaining bacon. Bring to a boil. Pour into a greased casserole dish. Place remaining bacon strips on top. Bake at 325° for 45 to 50 minutes.

Coca~Cola Barbecue Sauce

1 cup Coca~Cola

1/2 cup butter or margerine

2 cup worstershire sauce

1 1/4 cups ketchup

4 tsp. sugar

1 T. salt

1 T. pepper

Preparation -

Combine all ingredients in a large saucepan. Bring to a boil over medium heat. Reduce heat to simmer & cook, stirring often for 30 minutes.

Use as you would any barbecue sauce, brushing onto meat or chicken as it is grilled.

COCA COLA BARBEQUE CHICKEN

1 chicken, cut up

1 to 1 1/2 lg. onions

10 to 12 oz. Coca Cola

10 to 12 oz. ketchup

Lay chicken in baking dish. Slice onion, onto chicken. Mix cake and ketchup and pour over chicken. Bake at 350 degrees for 1 to 1 1/2 hours.

Coca~Cola Cake

1 cup Coca-cola
1/2 cup vegetable oil
1 stick Margarine
3 T. cocoa
2 C. sugar
2 C. flour
1/2 tsp. salt
2 eggs
1/2 cup buttermilk
1 tsp. baking soda
1 tsp. vanilla

Preparation -

In saucepan, combine Coca-Cola, oil, margarine, and cocoa. Bring to a boil, over medium heat, stirring constantly. In a large bowl, mix together sugar, flour and salt. Add mixture from saucepan and beat well. Add eggs, buttermilk, soda, and vanilla and beat well. Pour into a greased and floured sheet cake pan.
Bake at 350° for 20-25 minutes.

Frosting

1/2 cup margarine
3 T. cocoa
6 T. milk
1 tsp. vanilla
3/4 cup pecans - chopped
1 lb. confectioners sugar

Preparation -

In a saucepan, combine the margarine, cocoa, and milk until the margarine melts. Add the remaining ingredients and beat hard. Spread on the cooled cake.

MEXICAN PIE CRUST

4 c. flour
1 c. + 2 tbsp. shortening
3/4 tsp. salt
6-8 oz. Coca Cola

Sift flour and salt. Cut in shortening. Slowly add Coke, until dough forms a ball. Form into pie crusts and use as recipes direct. Makes about 5 single crusts. Very tender crust. This is also used for dessert empanadas. Roll out dough and cut into 3" circles. Place teaspoon of marmalade or jam on circle. Fold in half and seal edges. Bake in preheated 400 degree oven for approximately 15 minutes. Roll in granulated sugar immediately upon removal from oven

BARBEQUE ROAST

1 (3-4 lb.) roast

1 onion, sliced

1 (14 oz.) bottle catsup

1 (12 oz.) container classic Coca Cola

Place roast in small roasting pan. Pour catsup and Coca Cola on top. Place sliced onion on top and cover. Cook in 325 degree oven for 3 1/2 hours. Do not place roast on rack in pan. Do not salt, pepper or brown roast.

CROCK POT ROAST

1 sirloin tip roast or boneless chuck roast

1 can Coca Cola

1 med. cut up onions

15 oz. can sm. whole potatoes

15 oz. can fingerling carrots or
sliced carrots

4 oz. can chopped mushrooms

Wash meat and place in crock pot; add onion and Coke and salt and pepper to taste. Cook on high for 6-8 hours. In last hour, add potatoes, carrots, and mushrooms and let entire meal cook at least another hour. Meat should fall apart. If you want to cook it on low, it will take around 12 hours. For leftovers, add tomatoes, corn, celery, beans; whatever. Add a gravy mix and you have a good stew or soup.

COCA COLA BARBECUE SAUCE

2 tbsp. butter

1 onion, finely chopped

2 cloves garlic, minced

1 bay leaf, crumbled

2 c. catsup

16 oz. bottle Coca-Cola

1 tbsp. Worcestershire sauce

1 tsp. prepared mustard

2 tsp. vinegar

Salt and pepper to taste

Heat the butter in a large saucepan over medium-low heat. Add the onions and garlic. Cook for 5 minutes, do not brown. Add the remaining ingredients. Simmer, stirring occasionally for 1 hour. Makes about 1 1/2 cups.

COLA-CAKE

1 regular cake mix, any variety

1 c. Coca Cola

Follow the directions on the back of your cake mix but replace your water with Cola. It will be a sweeter cake. Bake 25 degrees less than normal.

CHERRY - COKE JELLO MOLD

1 can bing cherries, dark and seedless

2 sm. boxes cherry Jello

1 c. drained, crushed pineapple

1 c. sugar

1/2 c. water

12 oz. Coca-Cola

1/2 c. nuts, chopped

Cook cherries, sugar and water with cherry juice until sugar dissolves. Add Jello, cook until it dissolves - let cool. Add Coca-Cola, pineapple and nuts. Put into a 9 x 13 inch pan. TOPPING:

2 pkgs. Dream Whip

8 oz. cream cheese

Nuts to top

Make Dream Whip as per package directions. Beat in cream cheese. Spread over Jello and sprinkle nuts over top.

PUNCH

2 pkgs. strawberry Kool Aid

2 pkgs. cherry Kool Aid

1 tall can pineapple juice

2 1/2 cans full (quarts) water

1 c. Coca Cola

3 1/2 c. sugar

Mix together; chill; serve. Makes 8 quarts.

GREAT BRISKET

- 1 (6 to 8 lb.) brisket
- 1 (12 oz.) can Coca-Cola
- 1 (12 oz.) bottle chili sauce
- 1 env. onion soup mix
- 2 c. barbecue sauce

Mix cola, chili sauce and onion soup mix. Place brisket fat side up in a Dutch oven or 13 x 9 x 2 inch baking dish, pour liquid mixture over brisket and cover tightly with lid or aluminum foil. Bake at 325 degrees for 30 minutes per pound, about 3 1/2 hours or until tender. Trim off fat after cooking. You may cook the brisket all day long at 220 degrees. Pour barbecue sauce over top and warm in oven. Makes 8 to 10 servings.

COCA COLA STEAK

- 1 lb. round steak or veal cutlets
- 1 c. tomato sauce
- 1 Coca Cola
- 1 med. onion, cut in rings
- 1 med. green bell pepper, cut in rings

Salt, pepper, and flour steak. Put 1 tablespoon grease, steak, onion, bell pepper, tomato sauce and Coca Cola in skillet in this order. Cover and cook 30 to 45 minutes over low heat.

QUICK AND EASY PORK CHOPS

- 4-6 pork chops
- 1 1/2 c. brown sugar
- 3/4 c. coca cola
- 1/2 stick butter
- 1/2 tsp. salt
- 1/8 tsp. pepper

Arrange chops in a baking dish. In a bowl, mix together brown sugar and coca cola. Melt butter and pour over chops. Then pour sugar mixture. Sprinkle the salt and pepper over chops. Bake at 350 degrees for 40 minutes. Makes 4-6 servings.

BAKED BRISKET

- 1 med. beef brisket
- 1 (12 oz.) can Coca Cola
- 1 pkg. dry onion soup mix
- 1 bottle chili sauce

Place brisket, fat side up, in oblong baking dish. Combine Coke, soup mix and chili sauce and pour over brisket. Bake at 250 degrees for 3 1/2 to 4 hours. Baste a couple of times every hour. For the last 30 minutes, turn brisket, fat side down, and baste.

MEXICAN PORK ROAST

- 6 canned or dried red chilies
- 3 cloves garlic for sauce
- 1 tbsp. crushed oregano
- 16 oz. Coca Cola
- 1 (3 1/2 lb.) pork loin roast
- Salt & pepper
- 4-6 cloves garlic for stuffing roast
- 3 tbsp. vegetable oil

If using dried chilies, boil in water and let stand until soft; drain. Remove stem, seeds and veins; then process with garlic, oregano and 4 ounces of Coke in food processor. Salt and pepper roast. Make slits in various places and insert garlic cloves. Brown roast on all sides in oil; place roast in baking pan. Spread chili mixture over meat and pour on remaining Coke. Bake at 350 degrees for 2 1/2 hours. Let meat stand 15 minutes before serving. Serves 12.

SWEET AND SOUR CHICKEN

- 1 c. ketchup
- 1 c. Coca-Cola
- 3 split chicken breasts
- 2 tbsp. butter
- 2 tbsp. oil

Melt butter and oil in frying pan over medium heat. Brown the chicken breasts on both sides. Add the ketchup and Coca-Cola. Reduce heat to low. Cover and simmer 5 minutes. Adjust the lid to leave a small section open. Continue to simmer 35 to 40 minutes until done. Pierce chicken with fork to see if it is done. Juices from chicken should be clear.

COCA-COLA BROWNIES

2 c. all-purpose flour
2 c. sugar
1 c. butter
3 tbsp. cocoa
1 c. coca-cola
1/2 c. buttermilk
2 eggs, beaten
1 tsp. baking soda
1 1/2 c. miniature marshmallows
1 tsp. vanilla

Sift flour and sugar. Heat butter, cocoa and coca-cola to boiling; pour over sugar mixture. Mix buttermilk, eggs, baking soda, marshmallows and vanilla; add to mixture. Mix well; batter will be thin. Pour into greased and floured 9x13 inch pan. Bake 30 minutes at 350 degrees.

FROSTING

1 c. margarine
3 tbsp. cocoa
6 tbsp. coca-cola
1 (16 oz.) box powdered sugar (sifted)
1 c. nuts
1 tsp. vanilla

Combine margarine, cocoa, coca-cola and heat to boiling. Pour over sugar. Blend with mixer until smooth. Add nuts, vanilla. Pour over cake while frosting is hot.