



SWEET AND SPICY COCA-COLA® GLAZED CHICKEN SANDWICH

INGREDIENTS

1-liter Coca-Cola®
1 cup of OJ
1 cup of soy sauce
1 cup sugar
1/2 cup hot sauce
1/2 cup molasses
1/3 cup Sambal chili garlic sauce
1 tsp ground ginger
Chicken breasts or boneless chicken thighs

DIRECTIONS

This Sweet and Spicy Coca-Cola® glaze is so good on chicken: wings, thighs or grilled chicken sandwiches! It's delicious!

To make the glaze:

Combine the following and simmer.

1-liter Coca-Cola®
1 cup of OJ
1 cup of soy sauce
1 cup sugar
1/2 cup hot sauce
1/2 cup molasses
1/3 cup Sambal chili garlic sauce
1 tsp ground ginger
Thicken, if desired, with cornstarch slurry

Grill chicken breasts or boneless chicken thighs. When meat is almost cooked to 165 degrees, baste both sides with Sweet and Spicy Coca-Cola® glaze. Flip chicken, allowing sauce to lightly caramelize.

Serve on bun with lettuce and tomato with extra sauce available on the side.

Coca-Cola

