

Coca-Cola Casserole BBQ Chicken

A great BBQ made in a casserole in the oven. Can be prepared ahead, refrigerated until ready to bake.

About 3 lbs. cut-up chicken or chicken breasts, thighs, legs

1/3 cup flour

2 teaspoons salt

About 1/3 cup oil

½ cup finely diced onion

½ cup finely diced celery

½ cup finely diced green pepper

1 cup catsup

1 cup Coca-Cola

2 tablespoons worcestershire sauce

1 tablespoon salt

½ teaspoon hickory smoked salt

½ teaspoon basil leaves

½ teaspoon chili powder

1/8 teaspoon pepper

Rinse chicken pieces; pat dry. Coat chicken with the flour and the 2 teaspoons salt. Brown pieces on all sides in the hot oil, then place pieces in a 3-quart casserole dish. (Discard drippings)

Combine remaining ingredients, mixing well. Spoon sauce over chicken, covering all pieces.

Cover casserole, bake in moderate oven, 350 degrees F, about 1 ¼ hours, or until chicken is fork tender. If desired, serve chicken with sauce on hot cooked rice. Makes 4-6 servings (about 3 cups sauce).