

Coca Cola Recipes

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.

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