

## Recipe: Casserole BBQ Chicken



About 3 lbs. cut-up chicken or chicken breasts, thighs, legs  
1/3 cup flour  
2 tsp. salt  
About 1/3 cup oil  
1/2 cup finely diced onion  
1/2 cup finely diced celery  
1/2 cup finely diced green pepper  
1 cup ketchup  
1 cup Coca-Cola®  
2 tbsp. Worcestershire sauce  
1 tbsp. salt  
1/2 tsp. hickory smoked salt  
1/2 tsp. basil leaves  
1/2 tsp. chili powder  
1/8 tsp. pepper

Rinse chicken pieces; pat dry. Coat chicken with the flour and the 2 tsp. salt. Brown pieces on all sides in the hot oil, then place pieces in a 3-qt. casserole. (Discard drippings.) Combine remaining ingredients, mixing well. Spoon sauce over chicken, covering all pieces. Cover casserole, bake in moderate oven, 350°F, about 1 1/4 hours, or until chicken is fork-tender. If desired, serve chicken with sauces on hot cooked rice. Makes 4 to 6 servings (about 3 cups sauce).

\*To reduce foam for accurate measurement, use Coca-Cola at room temperature and stir rapidly.