









Coca-Cola® BBQ Sauce

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  1 Spanish (Yellow) onion, diced fine
-  1 ounce garlic, minced fine
-  2 Jalapeno peppers, minced fine and seeded
-  4 ounces brown sugar, packed
-  24 ounces Coca-Cola®
-  2 ounces white vinegar
-  4 cups ketchup
-  1 ounce olive oil



Directions

1. In a heavy-bottom saucepot over medium high heat, add the olive oil and onions and cook for three
2. minutes until onions are brown.
3. Add the garlic, jalapeno peppers, brown sugar, and cook for one minute.
4. Deglaze with the Coca-Cola and cook until a syrup consistency.
5. Add the ketchup and white vinegar.
6. Lower the heat and simmer for 20 minutes.

