



Coca-Cola Barbecue Sauce

Yield: 3 Cups

¼ cup vegetable oil
1 medium sweet onion, diced
3 cloves garlic, crushed
¼ cup balsamic vinegar
1 12-ounce can Coca-Cola Classic
¼ cup Worcestershire sauce
1 6-ounce can tomato paste
1 Tablespoon Dijon mustard
1 Tablespoon kosher salt
1 teaspoon black pepper

- 1.) Heat vegetable oil in saucepan. Add diced onion and crushed garlic and sauté until translucent.
- 2.) Add balsamic vinegar, Coca-Cola, Worcestershire sauce, tomato paste, and Dijon mustard.
- 3.) Simmer 10 minutes, stirring occasionally. Remove from heat and allow to cool. Puree in a blender or food processor until smooth.