

Coca-Cola Chicken in a Dutch Oven

8 boneless, skinless chicken breast halves
3 cloves garlic; minced
1 can Coca-Cola (not diet)
1 Tbs. Salt
1 tsp. Fresh Ground Pepper
1 Tbs. Onion Powder
1½ cups Catsup
1 Tbs. Chili Powder

1. Arrange chicken breasts in an oiled 12" Dutch oven.
2. In a large bowl add remaining ingredients and stir to mix well.
3. Spoon sauce over chicken.
4. Cover oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 60-75 minutes or until chicken is cooked through basting with pan juices every 15 minutes.

Serves: 8