



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Root Beer Barbecue Sauce

2 tablespoons olive oil
1 medium Vidalia onion, minced
3 cloves of garlic, minced
1 can root beer
1 cup no name ketchup
1/3 cup apple cider vinegar
1/4 cup brown sugar
2 tablespoons Dijon mustard
2 tablespoons maple syrup
1 tablespoon Worcestershire sauce
1 teaspoon red pepper flakes
Zest and juice of 1 lime

In a large skillet warm olive oil over medium high heat.
Sauté onion and garlic until translucent
Add root beer and reduce to 1/2 a cup
Add remaining ingredients, bring to a boil
Reduce heat and simmer 5 minutes.
Remove from heat.

Preheat barbecue grill to medium high

Place chicken pieces on the grill bone-side down.
Paint chicken heavily with sauce.
After 5 minutes, turn chicken pieces over and repeat process
Give chicken a final coating of sauce on the top side just before serving.

THE LOVE: Don't let your grill over flame. There is a lot of sugar in the sauce. You want it caramelized not burnt! If you have too much fire, lower the heat and increase your cook time.