

Spicy Cola Barbecue Sauce

June 11, 2021



SAVE RECIPE

Active Time 25 minutes **Total Time** 25 minutes

Ingredients

Makes about 1½ cups

½ Scotch bonnet or habanero chile, seeds removed, deveined, finely chopped

1 12-oz. bottle or can of cola (such as Coca-Cola)

3 garlic cloves, finely chopped

¾ cup ketchup

½ cup (packed) dark brown sugar

½ cup grated sweet onion

1 Tbsp. Worcestershire sauce

½ tsp. ground allspice

2 tsp. Diamond Crystal or 1 tsp. Morton kosher salt

½ tsp. coarsely ground black pepper

Bring chile and cola to a simmer in a medium saucepan over medium heat; reduce heat to low and simmer 3 minutes. Whisk in garlic, ketchup, brown sugar, onion, Worcestershire sauce, allspice, salt, and pepper. Cook, stirring occasionally and adjusting heat as needed to maintain a simmer, until sauce is

thick, 15–20 minutes. Let cool before using.

Do ahead: Sauce can be made 2 days ahead. Transfer to an airtight container; cover and chill.

bon appétit | **epicurious**

Get unlimited recipes from
Bon Appétit & Epicurious for
just ~~\$49~~ **\$30/year**

SUBSCRIBE

See Related Recipes and Cooking Tips

bon appétit | **epicurious**

Get unlimited recipes from Bon Appétit
& Epicurious for just ~~\$49~~ **\$30/year**

SUBSCRIBE