

Cola Baked Chicken



Recipe by: [Matt Preston](#)

Ingredients

750ml cola

1 cup firmly packed brown sugar

3 cloves garlic, grated

1 large brown onion, grated

2 tablespoons soy sauce

1kg chicken wings, cut at the joints

Juice of one lemon

Method

1. Preheat oven to 140°C fan forced.
2. Combine cola, sugar, garlic, onion and soy in a bowl.
3. Arrange chicken wings in a single layer in a deep oven tray and pour over cola mixture.
4. Bake for 3-3.5 hours or until sauce is thick and very sticky.