



Coca-Cola®

REFRESHING RECIPES

Enjoy your favorite foods with the great taste of Coca-Cola



soups & starters

Mini Sliders with Coca-Cola® Caramelized Shallots

MAKES 12 SLIDERS

- 1½ pounds ground beef
- 1 tablespoon onion powder
- 1 tablespoon steak sauce
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons butter
- 1 tablespoon olive oil
- 8 large shallots, thinly sliced
- ¼ cup Coca-Cola®
- 12 buns or mini rolls, lightly toasted
- Cheddar cheese (optional)

MIX ground beef with next 4 ingredients. Form into 12 small, even patties. Set aside.

HEAT butter and oil together in medium skillet over medium heat. When butter is melted, stir in shallots. Cook until just beginning to caramelize, then add *Coca-Cola*.

INCREASE heat to medium-high and cook liquid about 4 minutes, until liquid has almost evaporated. Return to low heat and continue cooking until fully caramelized. (Do not allow shallots to burn.)

WHILE shallots are cooking, cook burgers in large nonstick skillet over medium-high heat 3 minutes on each side. Top each patty with slice of cheese, if desired.

FILL each bun with a burger and heaping spoonful of shallots.





Coca-Cola® Float Cupcakes

MAKES 18 CUPCAKES

1 box vanilla cake mix

Eggs and oil, per cake mix instructions

1 can Coca-Cola®

Coca-Cola® Buttercream (recipe follows)

Vanilla Buttercream (recipe follows)

Maraschino cherries

PREPARE cake mix according to package directions, substituting *Coca-Cola* for water.

LINE 24 standard muffin cups with paper baking cups. Pour batter into prepared muffin cups and bake according to cake mix directions.

ALLOW cupcakes to cool completely on wire rack.

FROST with *Coca-Cola*® Buttercream; top with Vanilla Buttercream and garnish with maraschino cherry.

COCA-COLA® BUTTERCREAM

- ½ cup (1 stick) butter, softened
- 1½ cups confectioners sugar
- 2 tablespoons *Coca-Cola*, plus additional as needed

BEAT butter and confectioners sugar in large bowl until smooth.

STIR in *Coca-Cola*, adding additional *Coca-Cola* in small drops, if necessary, until frosting is creamy and spreadable.

VANILLA BUTTERCREAM

- 5½ tablespoons butter, softened
- 2½ cups confectioners sugar
- 2 teaspoons vanilla extract
- 1 tablespoon milk

BEAT butter and sugar in large bowl until smooth.

STIR in vanilla and milk until smooth.

