Dr Pepper BBQ Sauce as a Condiment for Chicken

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Abstract

Dr Pepper Barbeque sauce was tested for flavor and for detection of a 'Dr Pepper' flavor. Taste was compared to a control sauce and was found to be fruity and pleasant.

Methodology

Three boneless skinless chicken breast halves were acquired for this experiment. They were purchased from the meat counter at Darrell's Grocery and Hardware, a local store well regarded for its meat counter, topped only by the renowned 'Merindorfs' over on Barnes Road. The chicken breasts were cut into twelve pieces that no one would ever judge to be equal in size, even roughly so (n=12). Six pieces were marinated overnight in the Dr Pepper BBQ sauce (n1=6) stored in a Cool Whip container in the refrigerator. The other six (n2=6) were left to stew in their own juices in a similar container. The two batches were cooked side-by-side until judged "done," separated by foil on a tabletop gas grill. The cooking surface for the non-marinated pieces (n2) was coated in advance with equal portions of butter and olive oil. The chicken was presented to diners with three preparations in mind: The pieces marinated and cooked in the Dr Pepper BBQ sauce (N1); the non-marinated pieces were presented to be coated at the point of consumption with either fresh Dr Pepper sauce (N2a); or with Sweet Baby Ray's BBQ Sauce (N2b). Four diners of varied gender and ages tested the results.

Observations

Taster #1 found N1 to have a pleasant BBQ sauce taste, not especially tasting like Dr Pepper. N2a had a more intense flavor, and had greater variation of flavors including some fruity notes. N2b had a stronger more savory taste that was also deemed enjoyable. The entire meal including side dishes was washed down with a Diet Dr Pepper.

Taster #2 didn't care for n2 unadorned with sauce but really liked n2b. Taster #2 also liked n1 but not as much as n2b. Many hints were dropped throughout the meal that all varieties would probably taste better and life in general would be better if the family could go to Cedar Point.

Taster #3 found n2a to be "super good". Other variations were not tried. Taster #3 also found the sauce useful for making marks with his fork on a paper napkin that he called "werewolf tracks".

Taster #4 applied n1 to a salad made of home grown lettuce, topped with store bought cucumbers, tomatoes, and ranch dressing. Taster #4 proceeded to entertain Tasters #2 and #3 by letting said salad dribble down the front of his face, then judged the taste of n1 by making a double devil hands gesture and saying "Wooooooo!"

Taster #3 then took himself off to build a fort behind the recliner in the living room, and Taster #4 gave
equal high marks to the ABC n₁ available on Taster #3’s plate.

Analysis and Conclusion

The remarkable absence of negative remarks concerning the Dr Pepper BBQ sauce and the meal in general should be interpreted as a highly favorable response. BBQ sauce is usually considered to be too spicy for 50% of the household tasting population and is usually not attempted in the household food supply. The general pleasant and somewhat fruity flavor of the Dr Pepper BBQ sauce suggests that this product might be successfully incorporated into the family’s regular rotation of dishes.

July, 2010