



BEER CAN CHICKEN

Prep Time: 30 Minutes

Cooking Time: 1hr 30mins

Difficulty Rating:

Ingredients:

- 1 whole chicken
- Kosher salt fresh cracked black pepper to taste
- 4 tablespoons melted un-salted butter
- 3 cloves garlic minced
- 1 x tablespoons rosemary minced plus one stalk of beer
- 1 x rosemary stalk for the beer
- The juice and zest of 1 oranges (reserve one of the remaining orange halves to plug the hole of the neck of the bird)
- 1 x can of beer

Together, made better, with you:

Method

SAUCE

1. Combine garlic, rosemary, orange zest, and orange juice. Mix well.

BEER CAN CHICKEN

1. Remove neck and giblets from chicken and discard.
2. Rinse chicken inside and out, and pat dry with paper towels.
3. Rub chicken lightly with salt, pepper. Set aside.
4. Using a brush, paint on the rosemary orange sauce generously all over the bird.
5. Reserve what is left for basting while the bird is cooking.
6. If the wings do not want to stay in place, you may want to tie them up so that they will not cook too fast.
7. Place the beer can on a solid surface, place the bird cavity over the beer can. Transfer the bird-on-a-can to your grill and place in the center of the grate, balancing the bird on its 2 legs and the can like a tripod.
8. Cook the chicken over medium-high, indirect heat. Cover and cook, basting every 20 - 30 minutes, until the thigh juice runs clear when stabbed with a fork, approximately 1 ½ hour.
9. Remove from grill and let rest for 10 minutes before carving.

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TOGETHER, MADE BETTER