

# BEER CAN CHICKEN



## Suitable for a gathering with the boys.

Are you tired of the same old chicken recipes? Try our beer can chicken recipe. Guaranteed to get your taste buds jumpin' with our saucy, zesty chicken recipe. It's a South African favourite!

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Prep time: 30 minutes  
Cook time: 1.5 minutes  
Serves 4 people

### INGREDIENTS

- 1 (2kg) whole chicken.
- Kosher salt and fresh cracked black pepper, to taste.
- 4 tablespoons melted unsalted butter.
- 3 cloves garlic, minced.
- 1 tablespoon rosemary, minced, plus one stalk for the beer.
- The juice and zest of 1 orange (reserve one of the remaining orange halves to plug the hole of the bird's neck).
- 1 can of beer.

### INSTRUCTIONS:

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

### BEER CAN CHICKEN:

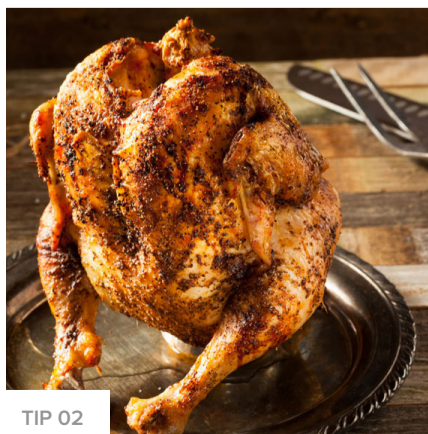
1. Remove neck and giblets from chicken and discard.
2. Rinse chicken inside and out, and pat dry with paper towels.
3. Rub chicken lightly with salt and pepper to taste and set aside.
4. Using a **basting brush and bowl**, paint the rosemary and orange butter sauce generously all over the chicken.
5. Reserve what is left for basting when the chicken is cooking.
6. If the wings don't want to stay in place, tie them up so that they don't cook too fast.
7. Place the beer can on a solid surface, then place the chicken cavity over the beer can. Transfer your chicken and place it in the centre of your braai. Balance the chicken on its legs, and the can like a tripod.
8. Cover and cook the chicken over medium-high, indirect heat.
9. Baste the chicken every 20 to 30 minutes, until the thigh juice runs clear when stabbed with a fork - approximately 1 hour 30 minutes.
10. Remove from the braai and let rest for 10 minutes before carving.

## MEGAMASTER RECIPE TIPS



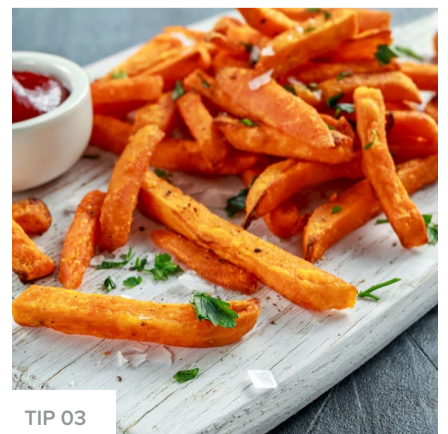
TIP 01

To increase the beer flavour, add some beer to your marinade.



TIP 02

Let the chicken stand for 15 - 20 minutes before carving to allow the juices to absorb into the meat.



TIP 03

Serve with homemade sweet potato chips, for a well-rounded meal.