



Beer Can Chicken

Ingredients:

- 1 whole chicken (4 – 5 pounds)
- 1 teaspoon brown sugar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ¼ teaspoon cayenne pepper
- 1 teaspoon paprika
- 1 teaspoon dry yellow mustard
- 1 Tablespoon Kosher salt
- 1-12 ounce can Lager Beer
- 1 cup cider
- 2 Tablespoons olive oil
- 2 Tablespoons balsamic vinegar

Makes: 4 servings
Prep Time: 45 minutes
Cook Time: 2 hours

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Directions:

1. Preheat gas grill to 450° F. Wash chicken and pat dry with paper towels.
2. In medium-sized mixing bowl, combine brown sugar, garlic powder, onion powder, cayenne pepper, paprika, mustard and salt. Season chicken inside and outside with rub mixture. Place chicken in large pan; leave at room temperature for 30 minutes before cooking.
3. Prepare basting spray by combining one-half can of the beer, cider, olive oil and balsamic vinegar in spray bottle. Set aside.
4. When ready to cook, take remaining beer in the can and insert vertically into the bottom (large) end of the chicken, while keeping chicken vertical to prevent beer from spilling. Place chicken on the grill over indirect heat and use the legs, and the can itself, to form a tripod to hold the chicken upright. Cook chicken for approximately 1 ½ to 2 hours, until internal temperature of chicken reaches 180° F. Baste chicken liberally with basting spray while cooking.

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5. Remove chicken from grill using a pair of tongs. Remove can of beer from cooked chicken with oven mitt. Spray chicken final time with basting spray before plating to carve.

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Recipe courtesy of the National Beer Wholesalers Association.

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