



Beer Butt Chicken

Jacob · 29/09/2024



Prep Time

3 hrs 30 mins

Difficult

Medium

Servings

8

Description

For this beer butter chicken all you need is a whole chicken beer butter and seasonings The chicken is seasoned and slowly cooked on the grill This is a bit unorthodox but the end result is moist and flavorful

Ingredients

- - 1 cup butter
- divided - 2 tablespoons garlic salt
- divided - 2 tablespoons paprika
- divided - salt and pepper to taste - 1 (12 fluid ounce) can beer - 1 (4 pound) whole chicken

Instructions

1. Preheat an outdoor grill for low heat and lightly oil the grate. Melt 1/2 cup butter in a small skillet. Mix in 1 tablespoon garlic salt
2. 1 tablespoon paprika
3. salt
4. and pepper. Discard 1/2 of the beer
5. leaving the remainder in the can. Add remaining butter
6. garlic salt
7. paprika
8. salt
9. and pepper to the beer can. Place the can on a baking sheet or disposable pan. Set chicken upright on the beer can
10. inserting the can into the cavity of the chicken. Baste chicken with melted
11. seasoned butter. Place the baking sheet with beer and chicken on the preheated grill. Cook over low heat until no longer pink at the bone and the juices run clear
12. about 3 hours. An instant-read thermometer inserted into the thickest part of the thigh
13. near the bone
14. should read 165 degrees F (74 degrees C). Remove from the grill
15. cover with a doubled sheet of aluminum foil
16. and allow to rest in a warm area for 10 minutes before slicing.