



Beer Can Chicken

Oscar · 29/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

4

Description

This beer can chicken recipe produces deliciously moist chicken. It's perfect for a BBQ on a hot summer day. The other half of the can of beer is for the cook to enjoy while preparing dinner.

Ingredients

— 1 cup brown sugar - 2 tablespoons chili powder - 2 tablespoons paprika - 2 teaspoons dry mustard - ½ teaspoon salt - ¼ teaspoon ground black pepper - ½ (12 fluid ounce) can beer - 1 (3 pound) whole chicken

Instructions

1. Preheat an outdoor grill for medium-high heat
2. about 375 degrees F (190 degrees C). Mix brown sugar
3. chili powder
4. paprika
5. dry mustard
6. salt
7. and black pepper in a small bowl. Place half-full can of beer in the center of a plate. Dotdash Meredith Food Studios Rinse chicken under cold running water. Discard giblets and neck from chicken; drain and pat dry. Fit whole chicken over the can of beer with the legs on the bottom; keep upright. Sprinkle 1 teaspoon of seasoning mix into the top cavity of chicken. Beer may foam up when seasonings fall inside the can. Rub remaining seasoning mix over entire surface of chicken. Dotdash Meredith Food Studios Place chicken
8. standing on the can
9. directly on the preheated grill. Close the lid and cook chicken until no longer pink at the bone and the juices run clear
10. about 1 hour 15 minutes. An instant-read thermometer inserted into the thickest part of the thigh
11. near the bone should read 165 degrees F (74 degrees C). Remove chicken from the grill and discard beer can. Cover chicken with a doubled sheet of aluminum foil
12. and allow to rest in a warm area for 10 minutes before slicing. Dotdash Meredith Food Studios Recipe Tip For extra stability
13. an inexpensive beer can stand can be purchased at most kitchen stores. Editor's Note: The nutrition data for this recipe includes the full amount of the beer and spice rub ingredients. The actual amount of these ingredients consumed will vary.