

BBQ Beer Can Chicken	
Ingredients	Instructions
<ul style="list-style-type: none"> <li>• Whole chicken, neck and giblets removed</li> <li>• 1 tall boy can of beer (473mL)</li> <li>• 2 tsp olive oil</li> </ul> <p><b>The Rub</b></p> <ul style="list-style-type: none"> <li>• 1 tsp onion powder</li> <li>• 1 tsp mustard powder</li> <li>• 1 tsp paprika</li> <li>• ½ tsp garlic powder</li> <li>• ½ tsp coriander</li> <li>• ½ cumin, ground</li> <li>• 1 tsp salt</li> <li>• ½ tsp pepper</li> </ul>	<ol style="list-style-type: none"> <li>1. <b>Preheat:</b> Prepare the grill for cooking and preheat to a medium heat, (375°F to 425°F).</li> <li>2. <b>Prepare Rub:</b> In a small bowl whisk together all rub ingredients.</li> <li>3. <b>Rub chicken:</b> Brush entire chicken lightly with oil, inside and outside. Rub seasoning over the entire chicken, inside and outside.</li> <li>4. <b>Beer Can:</b> Open the beer and pour out half the can. Use a church key-style can opener to make two more holes in the top of the can. Place the can on a flat surface, slide the chicken over the can until it is all the way inside the cavity. Set it upright carefully on the grill, using the legs to balance.</li> <li>5. <b>Grill:</b> Cook with lid closed over indirect medium heat until chicken is cooked through, (about 1 ¼ to 1 ½ hours).</li> <li>6. <b>Rest:</b> Use tongs to grasp the bird and slide a sturdy spatula under the can of beer, lift carefully and transfer to a plate. Let rest for 5 to 10 minutes. Use the tongs to hold the chicken and use a towel or oven mitts to hold the can, twist to loosen before trying to remove, lift chicken off the can keeping the can upright (warning the beer will be very hot). Discard beer.</li> <li>7. <b>Carve:</b> Slice chicken into pieces and serve warm.</li> </ol>