



Uncle Jammy's Beer Can Chicken

One of the most unique ways to cook a chicken. Steam the beer right inside and let the flavor get into the meat from the inside out.

We experimented with this recipe using Southern Tier's 2X experimental pack, new flavors based off of their 2X IPA, which is the base for Uncle Jammy's Hooray for IPA Barbecue Sauce. The 2X factor is in effect.

The combination of five different Uncle Jammy's rubs with five different 2X IPA beer flavors produced some of the most juicy and flavorful chicken we've ever had. Hooray for IPA sauce at the finish brings out the unique flavor even more!

Ingredients:

- Whole Chicken
- Canned beer (preferably southern tier IPA, Video show the 2X experimental pack)
- Salt & Pepper
- Uncle Jammy's Rubs (video shows Garlic Lovin Rub, River City Rub, Cajun of the 412, Gold Dust and Steel City Fry Seasoning)
- Uncle Jammys Hooray for IPA BBQ Sauce (optional)

Procedure:

Step 1

Unwrap your chicken. Remove anything inside of it and pat it dry. Allow to sit for 15 minutes.

Step 2

Salt and pepper all sides of the bird

Step 3

Generously apply your Uncle Jammy's rub of choice to every surface (and some inside the chicken). Rub it in so it sticks.

Step 4

Use a can opener to completely remove the top of the beer can. Keeping it upright push the opening of the chicken down on it so it nests inside. Careful not to spill.

Step 5

Place on a hot grill or smoker. **350°F for 14 minutes per pound**. For good cook and juicyness tenderness we are looking for an **internal temp of 165°**. Chicken should not be pink inside but still be juicy. Baste with more beer on the outside as the skin starts to get crispy

Step 6

Remove from heat and take out the beer can, it might have liquid left in it. Let the bird rest for 15 minutes.

Step 7

Enjoy. Your chicken can be cut up and sliced or served as is.