Rex Sweet Cajun Beer Can Chicken

4 servings /10 minutes prep / 1.5 hours on grill

# Ingredients

4lb whole chicken

2 tablespoons vegetable oil

Rex Sweet Cajun All Purpose seasoning

1 can of beer

# Directions

Prepare grill for indirect medium heat (350°F to 375°F). Preheat grill by turning all burners to medium. Rub *chicken* with oil and cover liberally with Rex Sweet Cajun all-purpose seasoning. Remove about 2 ounces of *beer* and poke 2 holes in top of *can*. Set chicken on top of can and use the lets kinda like a tripod so it stands up. Grill *chicken* 1 1/2 hours or until cooked through (internal temperature reaches 165°F in the thigh).