

BEER CAN CHICKEN



- **First, dry the skin of your chicken really well.** Any wetness will cause the chicken skin to not be crispy. Pat down gently with paper towels, make sure to get every inch of the chicken.
- **Rub the chicken skin with seasonings.** Rub every last bit of it over the skin and inside cavity. (see recipe card below).

• **Beer Can Chicken Rub:**

- ☒ 2 tablespoons smoked paprika
- ☒ 2 tablespoons salt
- ☒ 2 tablespoons onion powder
- ☒ 1 tablespoon cayenne pepper
- ☒ 1 tablespoon ground cumin
- ☒ 2 teaspoons dried thyme
- ☒ 2 teaspoons dried oregano
- ☒ 2 teaspoons black pepper
- ☒ 2 teaspoons garlic powder

- **Set up your beer can holder.** Place half of a full beer into the can attachment of the Beer can chicken holder.
- **Set up your chicken.** Lower the chicken onto the open can so that that chicken is sitting upright with the can in its cavity.
- **Cook the chicken on the grill.** Cook the chicken with indirect heat. Keep your heat between 325° to 350° F. Shut the lid and walk away. Let your chicken cook for 1 hour and 15 minutes.
- **Test for doneness.** Insert an instant read thermometer into the thickest part of a thigh. Without touching bone, the thermometer should read 165° F.
- **Let your chicken rest.** Carefully transfer chicken to a rimmed pan and let it rest for 10 minutes.
- **Serve!** Carefully lift chicken off the beer can, gently wiggling the chicken back and forth if it sticks. Cut chicken into pieces with a meat knife and serve immediately.