

# BBQ Beer Can Chicken

From my book: *Summer: A User's Guide*

## Ingredients - Spice Rub:

3 tablespoons brown sugar  
1 1/2 tablespoons paprika  
1 1/2 tablespoons salt  
1 1/2 tablespoons ground black pepper  
1-teaspoon garlic powder

1 whole chicken, 4 to 5 pounds, giblets removed  
2 teaspoons vegetable or olive oil  
1 can of beer

## Directions:

In a small bowl, combine spice rub ingredients and set aside.

Rinse chicken with cold water, pat dry with paper towels

Lightly coat chicken with oil, then season, inside and out, with the spice rub mixture.

Open the beer can and pour out 1/4 of the beer. Carefully place the can on a flat surface, then lower the chicken onto the beer can so the can fits snugly inside the cavity of the bird. Be careful not to spill the beer.

The chicken will need to cook upright, so carefully place it on the grill and balance it on its two legs and the can – like a tripod.

Close the lid to the grill and cook over indirect medium heat until the juices run clear and the internal temperature reaches 170°F in the breast and 180°F in the thickest part of the thigh (Approximately 1-1/4 to 1-1/2 hours).

When done, carefully remove the chicken from the grill, being careful not to spill the hot beer.

Allow bird to rest for approximately 10 minutes before lifting it from the can.

Discard beer, carve chicken and serve.

Serves 3-4

