

# Beer Can Chicken

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**Method: Indirect Barbecuing**

**Preparation Time: 10 minutes**

The steaming beer keeps the meat moist while the high heat crisps the skin, delivering a perfect bird each time, every time. *GrillPro Tip:* Make sure that the bird is well balanced before closing lid. Otherwise your bird may tip, spilling the beer. When removing cooked chicken from barbecue, use oven mitts and be careful not to spill the contents of the beer can as it will be very hot. Let the bird rest 10 minutes before removing can.

**1 whole chicken (about 2 kg)**  
**1 can beer**  
**2 tablespoons salt**  
**1 teaspoon black pepper**  
**3 tablespoons of your favourite dry spice rub**  
**2 tablespoons vegetable oil**

Remove neck and giblets. Discard. Rinse chicken inside and out; pat dry with paper towels. Rub chicken lightly with oil then rub inside and out with salt, pepper and dry rub. Set aside.

Preheat barbecue on HIGH.

Open the beer can and pour off half of the beer. Place the beer can in the middle of the stainless steel chicken roaster. Grabbing a chicken leg in each hand, pull the bird cavity over the beer can.

Turn one side of the burner completely off (or the middle burner(s) if you have 3 or more main burners) and the other burner(s) to MEDIUM. Place the roaster on the side/section that is turned off to use the indirect cooking method. Make sure the roaster is well balanced before closing the lid.

Cook the bird over MEDIUM indirect heat for approximately 1¼ hours or until the internal temperature reads 170°F (77°C) in the breast area and 180°F (83°C) in the thickest part of the thigh.

Carefully remove from the barbecue using oven mitts. Let it rest for 10 minutes before removing from the roaster. Be careful not to spill, contents will be hot. Carve chicken and serve immediately.



**Stainless Steel  
Single Chicken  
Roaster**

GrillPro #41333



**Stainless Steel  
Double Chicken  
Roaster**

GrillPro #41442

*Never buy store roasted chicken again! Now you can roast your own delicious chicken on the barbecue. This stainless steel chicken roaster is the best way to roast poultry on your barbecue. It's dishwasher safe also includes a basting brush.*

