

Beer Can Chicken

Ingredients:

1 Five pound Chicken
Dry Rub
Barbeque Sauce
1 Apple
1 12 on Can of Beer

Dry Rub

2 tsp Salt

2 tsp Paprika

2 tsp Brown Sugar

2 tsp Chili Powder

1 tsp Celery Salt

1 tsp dried Oregano

1 tsp Coleman's Dry Mustard

1 tsp Black Pepper, ground

1 tsp Cumin

1 tsp Garlic Powder

½ tsp Red Chili Pepper, dry and ground

Barbeque Sauce

1 Medium Dry Onion, finely chopped

4 Cloves of Garlic, finely chopped

Olive Oil

Salt and Pepper

2 T Brown Sugar

1 tsp Red Chili Pepper, dry and ground

½ C Catsup

2 T Coleman's Dry Mustard

½ C Apple Cider Vinegar

2 T Lemon Juice

¼ C Water

2 Dashes of Worcestershire sauce

1 tsp Liquid Smoke

Dry Rub

- Thoroughly combine all ingredients in a small bowl

Chicken

- Preheat the oven to 400 deg
- Remove giblets, wash chicken, pat dry
- Rub the chicken all over with the dry rub, to include the cavity
- Wash the beer can, open, and pour ¼ into a roasting pan
- Set the chicken upright in the pan on the can so the can is in the cavity
- Carve the apple lower half to fit chicken neck opening and use as a plug for the neck opening; this will look like the chicken has an "apple head"
- Place the chicken in the oven and roast for 30 minutes
- Prepare the barbeque sauce (below)
- Lower the oven to 325 deg and roast for 90 minutes basting with juices and barbeque sauce
- Chicken is done when breast temperature is 165 deg and **very** tender
- Remove from oven and allow to rest before carving, caution when removing beer can, there will still be liquid in the can

Barbeque Sauce

- In a sauce pan over medium heat sauté the onion and garlic in olive oil until onion is transparent
- Add salt and pepper to taste, add remaining ingredients and bring to a boil
- Lower the heat, cover, and simmer for ten minutes
- Serve any barbeque sauce remaining after basting on the side