

# Beer Can Chicken Recipe



**Cook time:** 1 hour, 30 minutes

## INGREDIENTS

- 1 4-pound whole chicken
- 2 Tbsp olive oil or other vegetable oil
- 1 opened, half-full can of beer, room temperature
- 1 Tbsp kosher salt
- 2 Tbsp chopped fresh thyme leaves, or 1 Tbsp dried thyme
- 1 Tbsp black pepper

*Oven method: Place chicken sitting up, in a roasting pan on the lower rack of your oven. Roast at 350°F until temperature reaches 160°F - 165°F*

*Non-alcohol version - use a pint mason jar filled halfway with chicken stock or an open can of baked beans (no label). The chicken juices will run into and flavor the baked beans, which you can then use as a side dish for the chicken.*

**1** Grilling: Use indirect heat. If you are using charcoal, put the coals on one side of the grill, leaving another side free of coals. If you are using a gas grill, fire up only half of the burners.

**2** Remove neck and giblets from cavity of chicken, if the chicken came with them. Rub the chicken all over with olive oil. Mix the salt, pepper, and thyme in a little bowl, and then sprinkle it all over the chicken.

**3** Make sure the beer can is open, and only half-filled with beer. If you want, you can put a sprig of thyme, sage or rosemary in the beer can. Lower the chicken on to the open can, so that the chicken is sitting upright, with the can in its cavity. Place the chicken on the cool side of the grill, using the legs and beer can as a tripod to support the chicken on the grill and keep it stable.

**4** Cover grill. Check after an hour. Looking until a meat thermometer inserted into the thickest part of the thigh reads 160°F - 165°F. If you don't have a meat thermometer, a way to tell if the chicken is done is to poke it deeply with a knife (the thigh is a good place to do this), if the juices run clear, not pink, the chicken is done.

**5** Carefully transfer the chicken to a tray or pan. I say "carefully" because the beer can, and the beer inside of it, is quite hot. One way to do this is to slide a metal spatula under the bottom of the beer can. Use tongs to hold the top of the chicken. Lift the chicken, beer can still inside, and move it to a tray. Let the chicken rest for 10 minutes. Carefully lift the chicken off of the can. If it gets stuck, lay the chicken on its side, and pull out the can with tongs.

**Yield:** Serves 4.