

Beer Can Chicken



Recipe courtesy of <https://biggreenegg.com/recipes>

Ingredients

- 1 whole chicken, large
- 1 tbsp olive oil
- 1/2 cup chicken rub (we recommend Kosmos Beer Can Chicken Rub)
- 1 can beer (or as an alternative, use alcoholic cider or alcoholic ginger beer)

Directions

Step 1 – Pour half the can of beer into the ceramic chicken roaster and carefully slide the chicken onto the roaster, through the tail end. Coat the chicken evenly with the olive oil and then apply your favourite rub all over the chicken. Cover the chicken and set aside at room temperature for 30 minutes.

Step 2 – Preheat the BBQ to medium-low heat (180° to 200°C). Set the Big Green Egg for indirect cooking with a ConvEGGtor. If you are using a charcoal grill, keep the centre of the charcoal grate clear and place your charcoal in charcoal baskets at either side of the BBQ. If you are using a gas BBQ, light a burner on one side of the BBQ only.

Step 3 – Place the roaster with the chicken on the cooking grid or grill and close the lid of the BBQ. Cook the chicken for around 45 minutes to 1 hour, or until the internal temperature of the chicken, tested in the breast without touching the bone, reaches at least 72°C.

Step 4 – Once the chicken is cooked, carefully remove the chicken and the roaster from the BBQ. Remove the chicken from the roaster, being careful of the hot liquid that will remain inside the roaster. Cover the chicken with foil and allow to rest for 10 minutes (or to a minimum internal temperature of 75°C) before carving and serving.

Note – to obtain the height required within the BBQ to cook this dish on a **Weber kettle**, place a drip pan directly onto the charcoal grate in the centre of the BBQ, with charcoal baskets at either side. Create a heat barrier on the inner side of each charcoal basket with folded aluminium foil to direct the heat upwards. To obtain the height required within the BBQ to cook this dish on a **gas BBQ**, remove the grills from the BBQ and place one grill directly on top of the flavouriser bars. Place a drip pan directly onto the grill to hold the chicken roaster.

