

# Beer Can Chicken

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- 1/3 cup Food Club brown sugar
- 2 tablespoons Food Club chili powder
- 2 tablespoons Food Club paprika
- 2 teaspoons dry mustard
- 1/2 teaspoon Food Club salt
- 1/4 teaspoon Food Club ground black pepper
- 1/2 can (12 oz) beer, any favorite
- 1 (3 lb) chicken

Preheat oven to 375°F or an outdoor grill to medium-high heat, (about 375°F). Mix the brown sugar, chili powder, paprika, dry mustard, salt, and ground black pepper in a small bowl. Place the half-full can of beer in the center of a metal baking dish. Rinse chicken under cold running water. Discard giblets and neck from chicken; drain and pat chicken dry. Fit whole chicken over the can of beer with the legs on the bottom; keep upright. Sprinkle 1 teaspoon of the seasoning mix into the top cavity of the chicken. The beer may foam up when the seasonings fall inside the can. Rub the remaining seasoning mix over the entire surface of the chicken. Place the chicken, standing on the can, directly on the preheated grill (or place the baking dish in the preheated oven). Close the lid and cook the chicken until no longer pink and the juices run clear, (about 1 hour 15 minutes). A thermometer inserted into the thickest part of the thigh near the bone should read 175-180°F. Remove the chicken from the grill / oven and discard the beer can. Cover the chicken with a doubled sheet of aluminum foil, and allow to rest in a warm area for 10 minutes before slicing.