

Kiki'N Beer Can Chicken



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Try the **[RUB]** Mix suggested below for your first try:

Basic Ingredients:

1 (4-pound) whole chicken

1/2 can beer

2 bay leaves

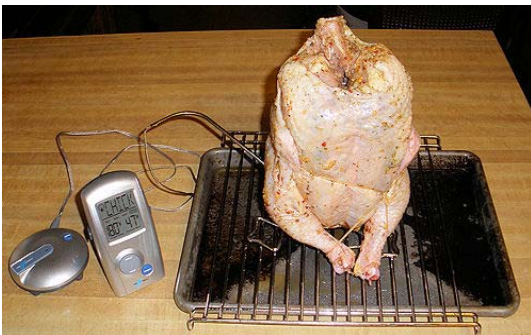
[RUB] Mix:

1/4 cup vegetable oil

2 tablespoons of "[Weber Kick'N Chicken Seasoning](#)"

1 teaspoon salt

1 teaspoon black pepper



Directions:

Remove neck and giblets from chicken and discard.

Remove and discard the fat inside the body cavities.

Rinse chicken inside and out and pat dry with paper towels.

Rub chicken inside and out with your **[RUB]**.

Rub **[RUB]** inside the body and neck cavities, over the skin of the chicken and between the flesh and the skin.

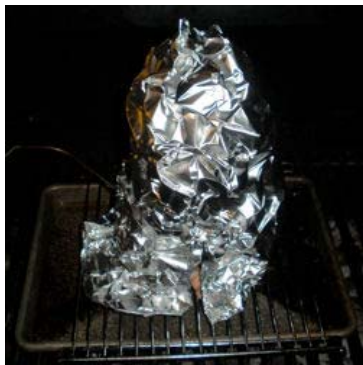
Slit skin to place wing tips inside and truss chicken to cook evenly.

Drop 2 bay leaves in beer can.

Place on can and balance or use a [Beer Can Chicken stand](#).

Set up the grill for indirect grilling, placing a drip pan in the center.

Keep drip pan filled with water.



Cover chicken with tin foil to prevent burning.

Cook the chicken until the internal temperature registers 180 degrees F in the thigh, or until the thigh juice runs clear.

[Remote thermometer works well to monitor temperature without having to open your BBQ lid.](#)

Remove foil to brown when close to temperature if you prefer before serving. Remove from grill and let rest for 10 minutes before carving to let juices distribute.

Carve and enjoy.....

Modify [RUB]. to add/change optional ingredients you prefer after making your first Kiki'N Beer Can Chicken:

Dark Brown Sugar

Cayenne Pepper

Garlic Powder

Sugar

Onion Powder

Celery Salt

Dry Mustard

Sugar

Or your favorite spices!

PS: If you are using a charcoal grill, you can add wet wood chips over the hot coals to add flavor.

This page address: <http://free-reference.com/KikinBeerCanChicken.htm>