

[HOW TO COOK A BEER CAN CHICKEN](#)



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Beer Can Chicken Recipe Allrecipes com

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 plate. Rinse chicken under cold running water. Discard giblets and neck from chicken; drain and pat dry. Fit whole chicken over the can of beer with the legs on the bottom; keep upright.

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Beer Can Chicken Recipe Bob Blumer Food Network

Rub chicken lightly with oil then rub inside and out with salt, pepper and dry rub. Set aside. Open beer can and take several gulps (make them big gulps so that the can is half full).

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How to Make Beer Can Chicken thespruceeats com

With the can in place, it's time to cook the bird. You want to slowly and gently sit the chicken over the can. Try not to force it or put too much pressure on the bird to get into position. Now, wedge the piece of onion into the neck of the chicken to seal the top of the bird. This holds the moisture inside and is the real secret of beer can chicken.

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Beer Can Chicken Beer Butt Chicken SimplyRecipes com

4 Grill on indirect heat: 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. Cover the grill and walk away.

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Beer Can Chicken Jo Cooks

First time for me to cook beer can chicken; I loved the combination of spices used, the chickens (2) were juicy and tender and a big hit for seconds with my dinner company. I cooked the chickens in my convection oven and at the end of the evening, handed my guests a mixture of the spices to try at home.

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How To Cook An Oven Roasted Beer Can Chicken Recipe

Wet Rub: Mix all together the olive oil, thyme, rosemary, sage, a bit of salt and pepper; and garlic. Rub all over the chicken. Dry Rub: Mix all together the paprika, kosher salt, pepper onion salt, pepper, white sugar and brown sugar. Rub the chicken with a bit of olive oil and then coat the chicken with the dry rub.

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How to Make Beer Can Chicken The Easiest Beer Can

Beer can chicken is an essential - and incredibly easy - way to make roast chicken. Beer can chicken is a no fuss recipe that anyone can successfully make, and you will end up with super tender chicken.

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Roasted Beer Can Chicken Recipe Traeger Wood Fired Grills

Open the can of beer and set the chicken on top of the beer. Make sure all but the bottom 1-1/2 of the beer can is in the cavity of the chicken. When ready to cook, start the Traeger according to grill instructions.

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10 Best Beer Can Chicken Recipes thespruceeats com

This classic beer can chicken recipe combines the flavors of a traditional rosemary and thyme spice rub for the grill with the hoppy flavors steamed out of the beer can. This is an easy and fun way to cook a whole chicken on the grill.

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