

# Caipirinha Beer Can Chicken

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## Ingredients

1 whole chicken  
Olive oil for drizzling  
5 sage leaves, finely chopped  
2 tbsp cachaça (or cane)  
1 tbsp soft brown sugar  
Salt and black pepper

### For the steam marinade

Juice of 2 large limes  
2 tbsp soft brown sugar  
3 tbsp cachaça (or cane)  
3 garlic cloves, finely chopped or crushed  
1/2 tsp fine salt  
2 tbsp olive oil  
5-6 large sage leaves, chopped

## Directions

### Step 1

Preheat oven to 200 degrees. Rub entire chicken with some olive oil, chopped sage, salt and pepper making sure to get into the cavity of the bird

### Step 2:

Place all ingredients for the steam marinade into a bowl and stir till sugar has dissolved

### Step 3:

Take an empty can, making sure all labels are peeled off and the can is washed thoroughly, and add your steam marinade to it

### Step 4

Wrap the outside of a heavy-based roasting tin with kitchen foil, then place the can and marinade into the middle. Sit the chicken on top of the can so that the can enters the cavity. Spread out the legs to support the birds weight. Take a squeezed lime, and pop it into the neck to form a plug, preventing steam escaping (alternatively, wrap the neck in tin foil)

### Roasting

Roast for 45 minutes, until the chicken is almost cooked. Mix remaining cachaça and brown sugar and carefully brush over the chicken. Cook for a further 10-15 minutes until golden and the juices from the chicken run clear. Transfer to a serving plate and drizzle with the thick sticky marinade

THE  
COOKERY

by The Secret Jozi Chef

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