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Dawley Farm Village
at the Roundabout
cooksbakers.com

Beer Can Chicken

Serves 4

Try our beer can chicken! It's a fun, easy way to grill a whole chicken that's juicy on the inside and crispy on the outside! Simply season a whole chicken, pop it on top of an open beer can that's held in a vertical roaster, and let it grill to perfection on the grill. As the beer heats up, it steams the chicken from within keeping it tender while also infusing subtle flavors.

Ingredients:

1 whole chicken (4-5 pounds)	1/2 tablespoon onion powder
2/3 of a 12oz can of beer (we used a light lager)	1 teaspoon oregano
2 tablespoons olive oil	1 teaspoon celery salt
Kosher salt	1/2 teaspoon cayenne pepper
Freshly ground black pepper	1 tablespoon brown sugar
1 tablespoon paprika	Juice of 1 small lemon
1/2 tablespoon garlic powder	2-3 whole garlic cloves
	Fresh parsley, minced for garnish (optional)

Directions:

1. Prep the chicken. Remove the giblets and any excess fat from the chicken and pat dry with paper towels. Rub all over with olive oil. Sprinkle with Kosher salt and freshly ground black pepper all over as well.
2. In a small bowl, combine the paprika, garlic powder, onion powder, oregano, celery salt, cayenne, and brown sugar. Mix the spices together until combined.
3. Rub the chicken all over with the spice mixture. Sprinkle a little inside the bird, as well!
4. Preheat the grill to medium-high heat.
5. Prep the beer! Pop the can and pour out (or drink!) about 1/3 of the 12 ounces. Add the juice of half of a lemon and the cloves of garlic to the can.
6. Using a vertical roaster rack, place the open beer can in the middle. Mount the chicken over the can and rack.
7. Carefully place the chicken and its stand on the hot grill. Close the grill lid and roast for about 45 minutes to 1 hour, or until the internal temperature of the chicken reaches 165 F when measured in the thickest part of the thigh and breast. Rotate the chicken every 20 minutes, as needed, for even cooking.
8. Carefully remove the chicken from the grill. Before carving, let the chicken rest for 10 minutes to allow the juices to redistribute.
9. Serve with your favorite sides and enjoy the juicy, flavorful results!