



Beer Can Roasted Chicken With Mustard BBQ Sauce

Ingredients

- 1 chicken (4–5 pounds)
- 1 Tbs. minced garlic
- 1 Tbs. olive oil
- 2 Tbs. chopped parsley
- 3 Tbs. of Memphis Rub (see recipe on page 2)
- 12 or 16-oz. can beer depending upon available space.

Directions

Remove and discard the fat inside the body cavities of the chicken. Remove the giblets. Rinse the chicken well, inside and out, under cold running water, then drain and blot dry. Loosen the chicken's skin. Season the chicken inside and out with the minced garlic, olive oil, chopped parsley and spice rub.

Place the wood chips in the smoker box and preheat the grill to high; then, when smoke appears, lower the heat to medium.

Open the beer can and use a church-key style can opener to make 6 or 7 holes in the top of the can. Pour out the top inch of beer (or drink it). Spoon the remaining dry rub through the holes in the can, into the beer.

Holding the chicken upright, with the opening of the body cavity facing down, insert the beer can into the cavity. Stand the chicken up in the center of the grill. Spread the legs to form a sort of tripod to support the bird.

Cover the grill and cook the chicken until falling-off-the-bone tender, for about 2 hours.



Beer Can Roasted Chicken With Mustard BBQ Sauce (Cont.)

Memphis Rub

Makes about ½ cup

- ¼ cup paprika
- 1 Tbs. firmly packed brown sugar
- 1 Tbs. granulated sugar
- 2 tsp. salt
- 2 tsp. Accent (optional)
- 1 tsp. celery salt
- 1 tsp. freshly ground black pepper
- 2 tsp. cayenne pepper
- 1 tsp. dry mustard
- 1 tsp. garlic powder
- 1 tsp. onion powder.

Directions

Combine ingredients for the rub in a bowl. Save unused rub in a jar or Ziploc bag.

Mustard BBQ Sauce

Makes about 2 cups

- 2 Tbs. vegetable oil
- 1 medium onion, finely minced
- 4 cloves of garlic, finely minced
- 1 cup cider vinegar
- 2/3 cup prepared mustard (your choice)
- 1/3 cup brown sugar
- 1 Tbs. ancho chile powder
- 1 Tbs. paprika
- 1 tsp. freshly ground black pepper
- ¼ tsp. cayenne pepper
- 2 Tbs. butter
- A dash of soy sauce or Worcestershire sauce

Directions

Over medium-low heat, heat the vegetable oil. Add the onion and garlic and cook until soft, but not browned. Add the vinegar, mustard, sugar, chile powder, paprika, black pepper and cayenne. Bring to a boil and simmer for 10 minutes. Stir in the butter and soy or Worcestershire sauce. If you prefer a smoother sauce, transfer the sauce to a blender and puree. The sauce will keep indefinitely in the refrigerator.

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