



THE MEAT HOUSE: 60+ Minute Recipe

Your Neighborhood Butcher

BEER CAN CHICKEN

Serves: 3 people

- 1 whole chicken – approximately 3 to 5 lbs.
- 2 tablespoons olive oil
- 2 tablespoons sea salt
- 1 teaspoon black pepper
- 3 tablespoons Szeged Chicken Rub
- 1 can beer – chef's choice

Instructions

Prepare chicken by thoroughly rinsing inside and out and pat dry with paper towel. Coat chicken with olive oil then rub salt, pepper and Szeged chicken rub to both inside and out of bird. Set aside. Insert half-full can of beer into the cavity of the chicken by holding a leg in each hand and guiding the bird cavity over the can on a flat surface so it balances similar to a tripod. Carefully transfer and place chicken on grill in same position, using legs and can as means to prop the bird upright. Cook chicken over medium high, indirect heat with cover closed for approximately 1 hour and 15 minutes; or until the chicken's internal temperature reaches 165 degrees. Remove from grill, carefully discard beer can and rest 5 minutes before carving.



For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com