

A recipe by Cedar Gully Olives...

# Beer Can Chicken



A simple and fun way to stand your raw bird upright and turn it into a delicious, moist, roast chicken with crispy skin.

## - INGREDIENTS -

- 1 x whole chicken (2-3 kg) with insides removed, rinsed and patted dry
- Dry Rub- store-bought or homemade - rub *recipe below*
- 1 x beer can (2/3 full of beer or white wine or prosecco) adding
  - ~ 4 cloves crushed garlic,
  - ~ 1 tablespoon each of rosemary, oregano, sage and parsley
- 1/4 cup Extra Virgin Olive Oil
- Aluminium foil
- Baking tray

### EXTRA:

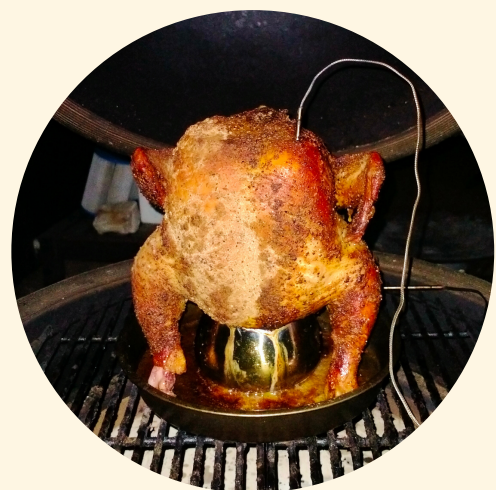
Temperature probe or thermometer

## - DIRECTIONS -

1. Fire up your charcoal cooker and set your temperature between 190°C – 230°C.
2. Rub the outside of the chicken with olive oil
3. Coat the outside of the chicken with the dry rub
4. Place the beer can on the baking tray and put the chicken cavity over the beer can, using the chicken legs to balance and stay upright
5. Cook the chicken for 1 to 1 1/2 hours until the breast reaches 72°C.
6. Remove from the charcoal cooker and cover with aluminium foil and let rest for 15 minutes before serving.

### Dry Rub Recipe

- 1 teaspoon Himalayan salt crystals
  - 1 tablespoon black pepper
  - 1 teaspoon dried thyme
  - 1 teaspoon cumin powder
  - 3/4 tablespoon baking powder
- Place in bowl and mix



- Serve with your favourite roast chicken sides -

Use our premium Olive Wood Cooking Charcoal for best results.  
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