

Beer Can Chicken



INGREDIENTS:

- 2 whole chickens (3 lbs each)
- 2 cans of beer at room temperature
- 1/2 tablespoon cayenne pepper
- 1 1/2 tablespoons garlic powder
- 1 1/2 tablespoons onion powder
- 2 teaspoons pepper
- 1 teaspoon salt
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme

DIRECTIONS:

Preheat oven to 350 degrees.

In a small bowl, combine all of the dry ingredients. Thoroughly rinse and pat dry the chickens. Generously rub dry mixture all over inside and outside of chicken. Place the chicken onto the beer can standing up in a roasting pan or use a beer can holder and set it directly on a barbeque grill. (You may also use soda can.) Place pan in oven on lowest rack or directly onto a medium outdoor grill.

After 1 hour check chicken every 15 minutes until a thermometer inserted reads 160-165 degrees. Carefully transfer chicken to tray or pan and remove from can . Let chicken rest for 10 min. Enjoy!



PREP TIME
15 MINS



COOK TIME
1.5 HOURS



SERVES **8**

PORTER
BRAND  MEATS
& YORK

