

Grilled Beer Can Chicken with Smoky Barbecue Rub & Bourbon Butter

INGREDIENTS:

The Chicken:

- One 3½- to 4-pound fryer chicken, neck and giblets removed
- 3 tablespoons Smoky Barbecue Rub, divided (see recipe)
- One 12-ounce can light beer

The Bourbon Butter:

- 6 ounces butter, cut into small pieces
- ¼ cup brown sugar
- 2 tablespoons bourbon
- ½ lemon, juiced
- 1 teaspoon kosher salt + salt to taste
- ½ teaspoon freshly ground pepper

INSTRUCTIONS:

Wash and dry chicken well. Rub 2 tablespoons of the dry rub all over the chicken and inside the cavity.

With a can opener, remove the top of the beer can. Pour out (or drink) ¼ of the liquid, and stir in remaining tablespoon of the dry rub. Insert beer can deep into the cavity of the chicken, so that the chicken is standing up on top of the beer can.

Preheat a charcoal or gas grill to medium-high heat.

While the grill is heating, make the bourbon butter glaze by melting butter with the other ingredients in a small saucepan and boiling over high heat for 2 minutes, stirring constantly.

To cook the chicken, place it over direct heat, so that the beer can and two legs of the chicken form a tripod to keep chicken upright on the grill.

Cook for approximately one hour, basting every 15 minutes with bourbon butter, until a thermometer inserted into fleshy part of the thigh reads 175° and legs move easily.

Carefully remove the entire chicken and beer can off the grill by using two pairs of large tongs or washable oven mitts. Let chicken rest for 10 minutes, then carve meat while it is still upright. Take care not to spill the beer, as it will be very hot.

Season with additional salt if necessary.

Serves 4

The calories and other nutrients absorbed from basting vary and are difficult to estimate. Variables include the type of food and amount of surface area. Therefore, this recipe contains no analysis.