



A Recipe from Old Smokey Products Company

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RECIPES // Beer Can Chicken

really just an excuse to drink beer while barbecuing...

Ingredients

- * 1 12 oz. can of beer
- * 1 OLD SMOKEY BEER CAN CHICKEN HOLDER
- * 1 whole chicken
- * 1 small onion or potato
- * 2 T worcestershire sauce
- * cajun spice, herbs, or a rub (see below)
- * 2 T vegetable oil

Directions

Open the can of beer, dispose of 1/2 of the contents in your own special way. Using a church key type opener, make 2 or 3 additional holes in the top of the beer can. Pour worcestershire sauce into beer can, along with a tablespoon of the cajun spice or any other great flavors you can think of. Rub vegetable oil inside and out of chicken, then rub in the cajun spice or whatever you are using.

Place the beer can in the OLD SMOKEY BEER CAN CHICKEN HOLDER, and slide the chicken over the beer can. Place a small onion or potato in the neck opening to trap steam. Place assembly on grill with medium heat, or oven set about 350F. Cook 1-2 hours until done.

Be careful when removing chicken from beer can - there will be liquid left over.

Enjoy!!