



## The OG Beer-Can Chicken

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*Beer-Can Chicken is easy to love. Once you understand indirect heat and how to set your grill (or oven) for it, beer-can chicken will become your go-to winner dinner. Use a beer-can or a ceramic chicken-sitter with a flat bottom that can't tip over as the chicken cooks. If you prefer a classic roasted chicken flavor, use only kosher salt and black pepper to season the chicken. If you want it to have a "barbecued" flavor, use your favorite dry rub.*

**Serves 4**

**Grilling Method: Indirect/Medium Heat**

### Ingredients:

- 1 whole roasting chicken, 4 to 5 pounds
- Olive oil
- 1 tablespoon favorite dry rub or kosher salt and freshly ground black pepper
- 1 12-ounce can favorite beer

**Special Equipment:** [Ceramic Chicken Sitter](#) if you don't want to use a beer-can

### Method:

1. Remove the neck and giblets; pat it dry with paper towels. It is not necessary to rinse your chicken and provides opportunity for water to splash and cross-contamination.
2. Coat the chicken lightly with olive oil and season with a tablespoon of the dry rub. Set aside.
3. Preheat your grill or oven to 350°F. Open a beer can, drink or pour out about 1/4 cup of the beer, and make an extra hole in the top of the can with a church-key can opener. Or, fill the Chicken Sitter with the can of beer.
4. Place the beer can or Chicken Sitter on a quarter sheet tray or cake pan. Place or "sit" the chicken on top of the beer can by slipping the cavity of the chicken over the beer can. The chicken will appear to be sitting. Make sure the legs of the chicken are in front of the Sitter or the beer can to support the chicken as it cooks.
5. If grilling, pick up the chicken and the beer can from the pan and place carefully in the center of the cooking grate over indirect medium heat. Again, make sure the legs of the chicken are in front of the Sitter or the beer can to support the chicken as it cooks.



6. If roasting in the oven, carefully place the pan with the chicken sitting on the beer can in the lower middle rack of the oven. Make sure the legs of the chicken are in front of the beer can or Chicken Sitter to support the chicken as it cooks.
7. Cover grill or close oven door, and cook the chicken for 1 to 1 1/2 hours, depending on size, or until the internal temperature registers 165°F in the breast area and 180°F in the thigh.
8. When removing the chicken from the grill grate or oven, be careful not to spill the contents, as it will be very hot. Remove it carefully to a platter, holding the beer-can or Chicken Sitter with tongs. I use tongs and a clean dry kitchen towel to keep the chicken from toppling over.
9. Let it rest for 10 minutes before carving.

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