

Beer Can Chicken

Beer Can Chicken has become the thing in recent years. It's hard to beat the great smokey flavor and succulent meat. Here is our version showing the versatility of all of our rubs, mix and match or go for the individual flavors, you won't be disappointed!

Ingredients:

- 1 large whole chicken (4 to 5 pounds)
- 1 tablespoon olive oil
- 5 tablespoons any Cucamonga Cattle Co. BBQ Rubs
- 1 can your favorite beer (12 ounces)

Directions:

1. Remove and discard the fat just inside the body cavities of the chicken. Remove the neck and giblets. Rinse the chicken, inside and out, under cold running water, then drain and blot dry, inside and out, with paper towels.
2. Sprinkle 1 tablespoon of the Cucamonga Cattle Co. rub inside the body and neck cavities, rub chicken with oil and sprinkle another 3-tablespoon rub all over the skin of the bird. If you wish, rub 1 tablespoon of the mixture between the flesh and the skin. Cover and refrigerate the chicken while you preheat the grill.
3. Set up the grill for indirect grilling placing a drip pan in the center. If using a charcoal grill, preheat it to medium.
4. If you want to add a smoke flavor, add 1 to 2 cups of wood chips, or 2 to 4 chunks, to the coals just before you start to cook, and again whenever you replenish the coals. If using a gas grill, place all the wood chips in the smoker box and preheat the grill to high; then, when smoke appears, lower the heat to medium.
5. Pop the tab on the beer can. Pour out the top inch of beer. Holding the chicken upright, with the opening of the body cavity down, insert the beer can into the cavity.
6. When ready to cook, if using charcoal, toss half the wood chips on the coals. Oil the grill grate. Stand the chicken up in the center of the hot grate, over the drip pan. Spread out the legs to form a sort of tripod, to support the bird.
7. Cover the grill and cook the chicken until fall-off-the-bone tender, 2 hours. If using charcoal, add 10 to 12 fresh coals per side after 1 hour.
8. Using tongs; lift the bird to a cutting board or platter, holding the metal spatula underneath the beer can for support. Let stand for 5 minutes, remove and discard can

(Be careful not to spill hot beer on yourself.) and carve bird.

To set up you charcoal grill for indirect grilling,

Light the coals. When they are blazing red, use tongs to transfer them to opposite sides of the grill, arranging them in two piles. Some grills have special half-moon-shaped baskets to hold the coals at the sides; others have wire fences that hook onto the bottom gate. Let the coals burn until they are covered with a thin layer of gray ash. Set the drip pan in the center of the grill, between the mounds of coals. Place the food on the grate over the drip pan, and cover the grill. You'll need to add about 10 to 12 briquettes to each side after an hour of cooking.