

Beer Can Chicken (so moist and juicy!)

Prep and Cooking time: 100 min

1 whole chicken
1 can of pop or beer, half full
Beer can holder (available in the meat department at grocery stores)
¼ onion
Homemade Season-all
Extra virgin olive or coconut oil

Homemade Season-all Spice Mix

1/2 Tbsp Kosher Salt
1/2 Tbsp Celery salt
1/2 Tbsp Black pepper
1/2 Tbsp Garlic powder
1/2 Tbsp Paprika
1 tsp Oregano



Mix Season-all spices in a small bowl.

Pour out half of the beverage in the can and place can into the stand.

Rinse chicken thoroughly inside and out. Pat chicken down with paper towels to remove excess water.

Place chicken over the can so it looks like the chicken is standing on its legs. If there is an opening at the neck, insert the onion quarter to keep the moisture in.

Rub the entire chicken with oil, especially the wings and top of the breasts.

Separate the skin from the breast meat and scoop in seasoning, 1/4 of mixture per breast. Rub the remaining homemade Season-all on the outside of the chicken.

Grill at 400° until the chicken reaches an internal temperature of 165°. This usually takes about 90 minutes. Chicken should be golden brown in color with the skin pulling away from the bottom of the drumsticks.

I use insulated gloves to remove the chicken and stand from the grill. If you don't have the gloves, use tongs to drag the set up to the edge and onto a cookie sheet or pizza pan.

Let cool 15 minutes before cutting.

By Adam Johnson