

## Beer Can Chicken

1 whole chicken

1 12 oz. can of beer (your choice)

2 tbsp. olive oil

2 to 3 tbsp. creole seasoning

Prepare chicken by removing the insides and rinsing with cold water; pat dry with paper towels.

Rub the entire outside of the chicken with olive oil and then rub on the spice mix of your choice. I am using creole seasoning. The recipe on the site, but you can use anything you want.

Now the fun part! Open up the can of beer and take a few large gulps as you only use ½ of the can to cook with. If you don't drink beer pour it out or give to a friend or family member.

Make sure the beer can fits up into the cavity (rear end) of the chicken.

Place in the center of the grill and cook over indirect heat for 1 hour and 15 minutes until the internal temperature of the thigh is 180 degrees. Balance the chicken with the beer can and the two legs.

Indirect heat is where you place coals on each end of your grill and then place the chicken in the center. There should be no coals directly under the chicken.