



SMOKED BEER CAN CHICKEN

Operation BBQ Relief

WHAT YOU NEED

1 whole chicken (approx. 4lbs)
2 Tbsp yellow mustard
1 Tbsp Operation BBQ Relief Texas SPG Rub
2 Tbsp Operation BBQ Relief Sweet & Smoky Rub
1 can lager beer
Grill
Cast Iron Skillet

USEFUL TIP

Try different beers or soda to achieve different flavors. The liquid in the can will steam the inside of the chicken while the outside is being smoked and roasted.

PREPARATION

1. Set your grill to a reverse sear smoker using a chip box and set to 400°F
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2. Remove the gizzards, giblets and neck from the chicken. Tuck the wings behind the chicken's back.
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3. Coat the outside of the chicken evenly with yellow mustard.
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4. Sprinkle the Operation BBQ Relief Texas SPG Rub evenly over the outside and inside the chicken.
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5. Sprinkle the Operation BBQ Relief Sweet & Smoky Rub evenly over the outside of the chicken.
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6. Open the beer can and remove 1/3 of the beer. Place the can in the center of a cast iron pan. Poke 2 additional holes in the top of the beer can with a can opener.
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7. Gently set the bird on top of the beer can, legs down and make sure the chicken is steady on the can and cast iron skillet so it will cook in the upright position.
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8. When your indirect grill reaches 400°F and your chips start to smoke, place the cast iron skillet with your chicken on the cold side of the grill and close the lid.
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9. Cook the chicken for approximately 1 ½ hours or until the thick part of the breast reaches an internal temperature of 165°F.
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10. Remove from the grill and let the chicken rest for about 5 minutes before cutting.
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11. Enjoy!