

BEER CAN CHICKEN

SERVES 4

Mix all ingredients except chicken and beer in a bowl. Rub mixture all over, inside and outside of chicken.

Place open beer can on grill grate. Place chicken vertically over the beer can, so the can is mostly inside the cavity of the chicken.

Roast over medium heat approximately 30–40 min, until an instant-read thermometer inserted into thigh registers 165°. Grill times may vary, so check thermometer frequently. Let rest 10 min before carving.

DEEDEE'S NOTES:

- Recipe may be prepped earlier in the day. Cover and chill.
- You may season the chicken any way you like.

INGREDIENTS

¼ cup herbes de Provence

¼ cup olive oil

2 small garlic cloves, finely minced

1 tbsp salt

½ tbsp pepper

1 3½–4 lb chicken

1 12-oz can of beer

