

*effortless*  
ENTERTAINING®

THE *Dish*

JANUARY 16, 2019



Dear Friends,

We Love Weeknights!

I know you've heard me talk about Beer Can Chicken before, but I must bring it up again. It's so quick, so easy, so good, and so good for you! Best of all it no muss, no fuss!

Season the chicken, put it on the grill, and you're done until it's done! It's perfect for everyone . . . singles, newly marrieds, young parents, or empty nesters. Mr. EE grills one of these almost every week. Some of you know that I don't even know how to turn on the grill. It's true.

We enjoy this very healthy and delicious chicken for dinner with a salad and vegetables tossed with Round Pond Meyer Lemon Olive and McCormick Mediterranean Sea Salt, two of my EE Essentials. We then enjoy the leftovers in a salad or chicken soup for lunch. You could also do tacos for another dinner.

Let me know if you have questions and send pictures!

From Our Home to Yours!

*Dee Dee*

---

# Beer Can Chicken

Serves 4

## 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



[Read Instructions Here](#)

[Printer-Friendly Recipe](#)

---

## Sources & Resources



**Round Pond  
Meyer Lemon Olive Oil**  
available here



**McCormick Gourmet All Natural  
Mediterranean Spiced Sea Salt**  
available here



**Effortless Entertaining®**

DeeDee Dalrymple

[www.MyEffortlessEntertaining.com](http://www.MyEffortlessEntertaining.com)

---