



## **Beer Can Chicken**

### **Ingredients**

Whole young chicken

Rub or seasonings of your choice

Can of beer (half empty)

Cornhusker Kitchen's Gourmet Duck Fat Spray

### **Instructions**

Clean and wash the bird, then pat dry with paper towels.

Liberally spray the chicken with Duck Fat Spray.

Apply the rub or seasonings of your choice. Place your beer can in a pan, then lower the chicken onto the can.

Cook the chicken over indirect heat. You will essentially be setting your grill up to be an oven for slow roasting. For charcoal grills, set all of your coals to one side of the grill. For gas grills, light half of your burners to high and leave the others off.

Once the cooking is complete (internal temperature of 165°-175°), move the whole beer-can-in-the-chicken onto a cutting board to rest. After resting, remove the can and carve up the chicken. Serve with the drippings.