

Foster's Body & Paint

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Herbed Beer Can Chicken

Ingredients:

- 2 Tbsp. canola oil
- 1 Tbsp. minced fresh tarragon or 1 tsp. dried tarragon
- 1 Tbsp. minced fresh basil or 1 tsp. dried basil
- 2 tsp. minced fresh parsley
- 1 tsp. garlic powder
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 3 garlic cloves; minced, divided
- 1 broiler/fryer chicken (3 to 4 lbs.)
- 1 fresh rosemary sprig
- 1 can (12 oz.) beer

Preparations:

- 1.) In a small bowl, combine the first seven ingredients; stir in half of the minced garlic. Rub mixture over outside and inside of chicken. Tuck wings under chicken.
- 2.) Completely cover all sides of an 8 or 9 inch round baking pan with foil. Place a beer-can chicken rack in pan. Remove 1/3 cup beer from can; save for another use. Using can opener, make additional large holes in top of can. Insert rosemary and remaining garlic into can. Add beer can to rack.
- 3.) Place chicken vertically onto rack. Place pan on grill rack. Grill, covered, over indirect medium heat 1 ¼ to 1 ½ hours or until a thermometer inserted in thigh read 180 degrees.
- 4.) Remove pan from grill; tent chicken with foil. Let stand 15 minutes. Remove chicken from rack.

Makes 4 servings



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