

STAFF FAVORITE

# Beer-Can Chicken with Cola Barbecue Sauce

(pictured on page 254)

CHICKEN

- 1 (12-ounce) can beer
- 1 cup hickory wood chips
- 2 teaspoons kosher or sea salt
- 2 teaspoons brown sugar
- 2 teaspoons sweet paprika
- 1 teaspoon coarsely ground black pepper
- 1 (4-pound) whole chicken
- Cooking spray

SAUCE:

- 1/2 cup cola
- 1/2 cup ketchup
- 2 tablespoons Worcestershire sauce
- 1/2 teaspoon steak sauce (such as A-1)
- 1/2 teaspoon liquid smoke
- 1/2 teaspoon instant onion flakes
- 1/2 teaspoon instant minced garlic
- 1/2 teaspoon black pepper

Open beer can Carefully pierce top of beer can with "church-key" can opener several times; set aside. To prepare

chicken, soak wood chips in water 1 hour. Combine salt, sugar, paprika, and 1 teaspoon (or "coarsely ground") pepper; set aside.

2. To prepare grill for indirect grilling, place a disposable aluminum foil pan in center of grill. Arrange charcoal around foil pan; heat to medium heat.

3. Remove and discard giblets and neck from chicken. Rinse chicken with cold water; pat dry. Trim excess fat. Starting at neck cavity, loosen skin from breast and drumsticks by inserting fingers, gently pushing between skin and meat.

4. Rub 2 teaspoons spice mixture under loosened skin. Rub 2 teaspoons spice mixture in body cavity. Rub 2 teaspoons spice mixture over skin. Slowly add remaining spice mixture to beer can (salt will make beer foam). Holding chicken upright with body cavity facing down, insert beer can into cavity.

5. Drain wood chips. Place half of wood chips on hot coals. Coat grill rack with cooking spray. Place chicken on grill rack over drip pan. Spread legs out to form a tripod to support chicken. Cover and grill 2 hours or until a meat thermometer inserted into meaty portion of

thigh registers 180°. Add remaining wood chips after 1 hour and charcoal as needed.

6. Lift chicken slightly using tongs; place spatula under can. Carefully lift chicken and can; place on a cutting board. Let stand 5 minutes. Gently lift chicken using tongs or insulated rubber gloves; carefully twist can, and remove from cavity. Discard skin and can.

7. To prepare sauce, combine cola and remaining 7 ingredients in a saucepan; bring to a boil. Reduce heat, and simmer 6 minutes. Cool. Serve with chicken. Yield: 6 servings (serving size: 3 ounces chicken and about 2 tablespoons sauce).

CALORIES 215 (20% from fat); FAT 4.7g (sat 1.1g, mono 1.4g, poly 1.3g); PROTEIN 31.8g; CARB 10g; FIBER 0.5g; CHOL 100mg; IRON 2.2mg; SODIUM 741mg; CALC 29mg

## Grilling Methods

**Direct Grilling** calls for cooking food right over the fire. This method is generally used to cook small or thin pieces of food, such as steak, chicken, fish, or vegetables.

**Indirect Grilling** is used to cook larger pieces of meat, such as whole chickens or pork shoulders, and involves cooking foods next to, not directly over, the fire. For gas grills, this generally means lighting only half of the burners. For charcoal grills, it means setting the charcoal up to the sides of the grill and leaving the center open.

To learn more about Steven Raichlen's barbecuing tips, books, and T.V. show, visit [www.barbecuebible.com](http://www.barbecuebible.com).

### How to Make Beer-Can Chicken



#### Piercing the Can

It's easier to make the vents in flimsy aluminum cans when the can is stabilized by a commercially available beer-can chicken roaster. Place the can in the can holder, close the cage until it clicks in place, and use a can opener to pierce the top.



#### Stabilizing the Topsy Chicken

If you don't have a beer-can chicken roaster, you can still set the chicken up by using the can as the third prop of a tripod; spread the drumsticks out to support the chicken.