



Uploaded to the VFC Website

▶▶ June 2014 ◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](http://Veterans-For-Change.com)

*Veterans-For-Change is a A 501(c)(3) Non-Profit Organization
Tax ID #27-3820181
CA Incorporation ID #3340400
CA Dept. of Charities ID #: CT-0190794*

If Veterans don't help Veterans, who will?

We appreciate all donations to continue to provide information and services to Veterans and their families.

https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



Cajun Beer Can Chicken

- 1 3 1/2 to 4 pound chicken
- 1 12-ounce can of beer
- 4 Tsp dry Cajun seasoning

- 1) Using a bottle opener, make three more openings in the top of the can. Empty 1/3 of the beer out to make it only 2/3 full of liquid. Lightly oil the exterior of the can with salad oil. Wash chicken inside and out and pat dry with paper towels. Sprinkle 2 teaspoons of dry Cajun seasoning (optional) into the cavity and two teaspoons over the outside of the chicken. Put a little foil on the tips of the leg bones to prevent blackening.
- 2) Set up gas or charcoal grill for indirect grilling. For charcoal grills, mound briquettes into two piles on opposite sides of grill. Light. Preheat only one side of gas grill, at a temperature of 350 degrees.
- 3) Stand the beer can on an aluminum pie plate, piece of aluminum foil, or special beer can chicken roasting pan. Carefully ease the chicken onto the can, and spread drumsticks away from the body to support the bird in a tripod position. Add chicken, locating the bird between the two piles of charcoal on charcoal grills, or on the side away from heat on gas grills. Cover the grill and barbeque chicken over indirect heat for about 1 1/2 – 2 hours, or until the breast meat reaches 165 degrees.
- 4) Remove chicken carefully, as there may be hot liquid remaining in the can.

Makes 4 Servings