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▶▶ June 2014 ◀◀

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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