

Grilled Beer Can Chicken With Bourbon Butter

4 servings

1 (3 1/2- to 4-pound) fryer chicken,
neck and giblets removed

1 (12-ounce) can light beer

SMOKY BARBECUE DRY RUB

2 teaspoons smoked paprika

2 teaspoons kosher salt

1 tablespoon sugar

1/2 teaspoon freshly ground pepper

1/2 teaspoon cumin

1 teaspoon garlic powder

1/2 teaspoon chile powder

1/2 teaspoon cayenne pepper

BOURBON BUTTER

6 ounces butter, cut into small
pieces

1/4 cup brown sugar

2 tablespoons bourbon

1/2 lemon, juiced

1 teaspoon kosher salt

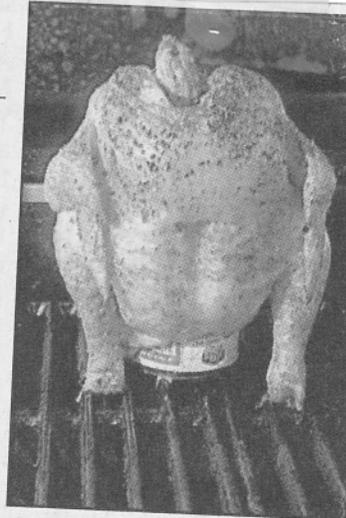
1/2 teaspoon freshly ground pepper

Wash and dry chicken. For the barbecue rub, combine paprika, salt, sugar, pepper, cumin, garlic powder, chile powder and cayenne pepper in a small bowl. Rub 2 tablespoons of dry rub all over chicken and inside cavity.

With a can opener, remove top of beer can. Pour out (or drink) a fourth of the liquid, and stir in remaining tablespoon of dry rub. Insert beer can deep into cavity of chicken, so chicken is standing up on beer can.

Preheat a charcoal or gas grill to medium-high heat. While grill is heating, make bourbon butter glaze by melting butter with the other ingredients in a saucepan and boiling over high heat for 2 minutes, stirring constantly.

To cook chicken, place it over direct heat, so that beer can and two legs of chicken form a tripod to keep chicken upright. Cook for approximately 1 hour, basting every 15 minutes with bourbon butter, until a thermometer inserted into fleshy part of the thigh reads 175 and legs move easily. Carefully remove the entire chicken and beer can off the grill by using two pairs of large tongs or washable oven mitts. Let chicken rest for 10 minutes, then carve meat while it is still upright. Take care not to spill the beer, as it will be very hot. Season with additional salt if necessary.



Marice Cohn Band /Miami Herald