

BEER BUTT CHICKEN

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1 4-5 lb. whole chicken

Marinade

**½ cup olive oil
1 cup rosé wine
Powdered garlic
¼ cup lemon juice
½ teaspoon salt**

Heat the BBQ grill to 375 ° F

Rub

**¼ cup brown sugar
1 Tablespoon paprika
1 teaspoon garlic powder
1 teaspoon oregano**

Beer

1 12 oz. can beer

Wash and pat the chicken dry, then inject the marinade in several locations in the breast and thigh, and gently massage those areas.

Heat the BBQ grill to 375 ° F.

In a small bowl, combine salt, pepper, paprika, brown sugar, onion or garlic powder, and oregano. Mix well, lightly brush the chicken with olive oil, then sprinkle the rub over the chicken, patting it into the skin.

Open a can of beer and perch the chicken on it or use any one of several beer can chicken racks to do this. If you're not using a rack, position the chicken's legs so they form a tripod, with the beer acting as the bird's leg, so it won't fall over on the grill.

Place the chicken carefully on the grill and cook until it's no longer pink at the bones and any juices run clear, about 75 minutes.

The internal temperature in the thickest part of the thigh should reach at least 165 ° F.