



Beer Can Chicken

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Origins of Beer Can Chicken

Nobody can seem to pinpoint exactly where or when this culinary procedure originated but someone, somewhere, sometime ago decided to smoke a chicken with a can of beer stuffed into its body cavity between the legs, and a Beer Can Chicken recipe was born. Some speculate it originated from the Southern United States since somewhat similar cooking methods are practiced there. Others trace it to an era hobo culture that flourished and poultry was routinely plundered, plucked and parched in makeshift ovens by stowaways as they crisscrossed America on the railroads.

Whatever the case, Beer Can Chicken, also known as Chicken on the Throne, Drunken Chicken and Beer in the Butt Chicken, has not only survived, but thrived and evolved. The Latin American version of the dish is called pollo borracho. Beer Can Chicken recipe China is less intrusive – beer is poured into the cavity of the chicken in lieu of wholesale insertion of the can – and the unique style of braising fowl is applied to duck as well. For those who have yet to partake in the mouthwatering succulence of a bird grilled or smoked from the outside while steamed and flavored with beer from the inside, try it, if not for the pleasure of the palate then merely for the novelty of its preparation. It is not rocket science, there's lots of room for improvisation and besides the chicken and can of beer, the only other items required are your choice of oil, spices and seasonings.

Basic Beer Can Chicken Recipe

An average-sized whole chicken – three-and-a-half to four pounds – works best. Spread 2-4 tablespoons of oil evenly over the chicken, inside and out. Canola, peanut, corn, olive and sunflower seed oils are recommended in most Beer Can Chicken recipes. Rub salt, pepper and seasonings all over the chicken, including under the breast skin. Flavoring the bird will depend on the individual but commonly suggested seasonings include curry powder, ground cinnamon, garlic powder and cumin.

Empty about a quarter of the beer from the can and push the open end of the can into the cavity of the chicken until the end of the drumsticks are level with the base of the can. Again, the brand of beer ranges from individual to individual and a trial-and-errand process is usually required for each connoisseur to determine his or her preferred brew for the perfect Beer Can Chicken recipe.

Prop the chicken up on a baking dish with the bottom of the can and two drumsticks acting like a tripod and place in oven, grill or smoker. Cook for 75-90 minutes at 180 degrees F. Remove the chicken, allow it to cool, carve and devour.

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