

Beer Can Chicken

Roasted Chicken on the Traeger is simply amazing, add to that the fun of using your favorite beer or beverage to infuse some aromatic flavor and moisture, you have all the ingredients for legendary chicken.

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 1 Whole Chicken

Prep time: 10 Minutes

Cook time: 60-65 Minutes – If you want to add smoke to the chicken prior, that adds some time as well

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 ea	Chicken, Whole, Fresh, 2.5#	W/O Solutions/brines
2 Tbsp	Oil, Olive	
Taste	Tiki Tiki Rub, 5280 Culinary	Season to taste
Or		
Taste	Oink Rub, 5280 Culinary	Season to taste
Or		
Taste	50/50 Blend of Oink & Rub a Dub	Season to taste

Prep Directions:

- *Load Traeger with Reserve Blend (or choice) of pellets*
- *Pre heat Traeger to 350 Degrees*
 - *If you want to add some smoke beforehand, turn Traeger to 180 degrees*
 - *Smoke for 30-45 minutes prior to roasting at 350 degrees*

Cooking Directions:

Preparation:

- Load Reserve Blend Pellets and Preheat Traeger to 350 Degrees
- *SEE ABOVE FOR INFORMATION ON ADDING SMOKE PRIOR TO THE COOKING PROCESS*
- Open Whole Chicken package and drain, then pat dry
- Drizzle Chicken with about 2 Tbsp olive oil, on the skin
- Season the outside of the cavity with Tiki Tiki Rub or 50/50 Blend of Oink/Rub a Dub
- Lightly season the inside of the cavity
- Be sure the Traeger chicken throne is clean
- Select your choice of beer, Don't Drink? Try some Cola, Root Beer or Ginger Ale
- Fill the throne about 75% of the way with your beverage
- Tuck the chicken wings in and tie the legs forward
- Place the chicken onto the Throne and carefully transfer to the grill
- If adding smoke – *SEE ABOVE*
- Once cooking the chicken at 350 degrees, load the iGrill 2 into the thickest part of the chicken and run the wire to the outside of the grill
- Cook to an internal temperature of 160 degrees. Remove from Traeger and let rest for 5 minutes. Rested Temperature should finish right at 165 degrees, if not, return to Traeger and cook to 165 degrees
- Once rested, serve with Camp Beans or potatoes
- Serve with Fire Honey or baste with Fire Honey for a nice sweet heat

Grills / Grill Gear Used:

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| • Traeger, Pro34 | Ace SKU - 8474934 |
| • Thermometer, Digital, Instant Read | Ace SKU – 6108419 |
| • iGrill 2 Thermometer | Ace SKU – 8531519 |
| • Pellets, Reserve Blend | Ace SKU – 8015887 |
| • Chicken Roaster Throne, Traeger | Ace SKU – 8464455 |
| • Kingsford extra tough Grill Pan | Ace SKU – 8463135 |

Shopping List (Products Used):

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| • Oink Rub, 5280 Culinary | Ace SKU – 8562043 |
| • Tiki Tiki Rub, 5280 Culinary | Ace SKU – 8017400 |
| • Rub a Dub Rub, 5280 Culinary | Ace SKU – 8562050 |
| • Fire Honey, 5280 Culinary | Ace SKU - 8017719 |