Big Green Egg – Beer Can Chicken

For this recipe were putting the Beer Can Chicken Roaster to work for a super flavorful Roasted Chicken. Speaking of super flavorful.. were also trying our new favorite flavor trick of using mayonnaise as a binder. Trust me on this, its so awesome. Happy Cooking, Chef Jason

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

##### **Yield:** 1 Whole Roasted Chicken – serves 4 ppl

##### **Prep time:** 15-20 Minutes Prep Time

##### **Cook time:** 1 - 1 ¼ hours of cook time, plus 5-7 minute rest time

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 5-6 lb **Chicken, Whole, Fresh Butcher or Local Grocery store**

### 2 tbsp **Mayonnaise your choice of brand**

### 3-4 tbsp **Rub a Dub, 5280 Culinary adjust to your flavor needs**

### 1 can **Beer, 12 oz can your choice of flavor**

# Cooking Directions:

**Preparation:**

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, starters and any cooking tools

Remove chicken from the cryo-vac package, rinse the cavity and put into a large pan to drain

Rub the entire chicken with a light coat of mayonnaise

Next season to taste with Rub-A-Dub, season a little inside the cavity as well

Open and setup the beer can chicken roaster and load with a 12oz can of beer

Place the chicken on top of the veggies

Prepare your Big Green Egg as shown below

**PREPARING YOUR BIG GREEN EGG**

Pre Heat your Big Green Egg to 200˚ F and (if desired) load with your preferred smoking wood chunks (Layer in the wood chunks to create an even sustained smoke flavor)

If using EGGgenius, add it now, setup ambient probe and adjust temp to 350˚ F

Add the ConvEGGtor legs up, ADD a convEGGtor drip tray and then place grill grate on top of convEGGtor

Close dome and Adjust Temp to 350˚ F (adjust bottom vents and top rEGGulator)

Place the chicken roaster on the grill grate and in the center of the egg

Load the EGGgenius probe into the thickest part of the breast

DO NOT COVER THE CHICKEN DURING THE COOKING PROCESS

Close the lid and cook at 350˚ F until temperature reaches 165˚ F internal

Using oven gloves or heat resistant gloves, remove chicken roaster from the Big Green Egg

CHEF TIP: I remove my chicken right at doneness temp, then allow any carryover cooking to help ensure the dark meat reaches temp of 180˚ F at the thigh

Carefully remove chicken from roasting rack, discard the beer and serve with roasted veggies and potatoes

Slice and enjoy with our Fire Honey

# Grills / Grill Gear Used:

Big Green Egg, XLarge **Available at participating locations**

Big Green Egg, EGGenius **Available at participating locations**

Big Green Egg, Charcoal **Ace SKU – 8697104**

Big Green Egg, Wood Chunks, Apple **Ace SKU – 8696429**

Lodge, Dutch Oven, Enamel, 7.5qt **Ace SKU – 6239313**

# Shopping List (Products Used):

Rub A Dub, 5280 Culinary **Ace SKU – 8562050**