

The Art of Cuisine



BBQ Beer-Can Chicken on a Charcoal Grill

Look for chickens that weigh between 3 and 3 1/2 pounds; if they are significantly larger, you may have trouble fitting the lid on the grill.

Makes 2 chickens, serving 4 to 6

Spice Rub

- 2 tablespoons packed light brown sugar
- 2 tablespoons paprika
- 1 tablespoon table salt
- 1 tablespoon ground black pepper
- 1 teaspoon cayenne pepper

Glaze

- 2 tablespoons packed light brown sugar
- 2 tablespoons ketchup
- 2 tablespoons white vinegar
- 2 tablespoons beer
- 1 teaspoon hot sauce

Beer and Chicken

- 2 (12-ounce) cans beer
- 4 crumbled bay leaves
- 2 whole chickens (*3 to 3 1/2 pounds each*), *patted dry*
- 4 cups wood chips

1. **For the spice rub:** Mix brown sugar, paprika, salt, black pepper, and cayenne in bowl.
2. **For the glaze:** Stir brown sugar, ketchup, vinegar, beer, and hot sauce together in medium bowl. Add 1 tablespoon spice rub.
3. **For the rest:** Measure out 1 cup beer from each can; take 2 tablespoons from measured beer and add to ketchup glaze. Prepare beer cans as shown in photo 1, and add 2 crumbled bay leaves to each can.
4. Prepare chickens as shown in photos 2 through 4.

The Art of Cuisine



5. Soak wood chips in bowl of water to cover for 15 minutes. Light large chimney starter filled with charcoal briquettes (about 90 coals) and burn until charcoal is covered with fine gray ash. Place 13 by 9-inch disposable aluminum roasting pan in center of grill. Pour half of coals into pile on each side of grill, leaving pan in center. Scatter wood chips evenly over coals, set cooking grate in place, cover, and let grill heat up 5 minutes.

6. Place chickens (on cans) on center of grate, using drumsticks to stabilize them. Cover and grill until skin is well browned and very crisp, 40 to 60 minutes. Brush with ketchup glaze and grill, covered, until thigh meat registers 170 degrees on instant-read thermometer, about 20 minutes longer. Wearing oven mitts or using wad of paper towels, transfer chickens (still on cans) from grill to cutting board and let rest for 10 minutes. Hold base of can with oven mitt or wad of paper towels, insert tongs into neck cavity of chicken, and pull chicken off can. Carve and serve.

STEP BY STEP: Flavor That's More Than Skin Deep



1. Use a church key can opener to punch holes in the top of the can; this will allow the maximum amount of steam to escape.



2. Loosen the skin on the breasts and thighs of the chicken by sliding your fingers between the skin and the meat.



3. Massage the spice mixture on the skin, under the skin, and inside the cavity.



4. Using a skewer, poke the skin all over to render as much fat as possible.



America's Test Kitchen is a 2,500-square-foot kitchen located just outside of Boston. It is the home of Cook's Country and Cook's Illustrated magazines and is the workday destination for more than three dozen test cooks, editors, and cookware specialists. Our mission is to test recipes until we understand how and why they work and arrive at the best version. We also test kitchen equipment and supermarket ingredients in search of brands that offer the best value and performance. You can watch us work by tuning in to America's Test Kitchen (www.americastestkitchen.com) on public television.