



Beer Can Chicken

Ingredients:

1, 4-5 lb chicken, gizzards removed
1 can beer
1 clove garlic
1/4 onion, sliced
2 tbsp fresh parsley
2 tbsp salt
1 tbsp dried parsley
1/2 tbsp black pepper

Directions:

Preheat grill to 425 degrees.

Drink (or pour out) half of the beer and shove the garlic, onion and parsley on the inside. Remove the tab.

Generously season the entire chicken with salt, pepper and parsley

Carefully place chicken on the beer can

Place chicken on grill and close the lid.

Cook for 1 - 1 1/2 hours, turning 1/4 turn every 15-20 minutes until the chicken reaches an internal temperature of 165 degrees.

Remove from heat and let rest 5 minutes. CAREFULLY remove chicken from beer can, and serve.