

From the Kitchen of Kelsey Barnard Clark



Lager Beer Can Chicken

3–4 lb. whole chicken
1 can Yuengling Lager
¼ cup salt

Prep grill by turning on high heat. Drink (or pour out) half of beer. Place cavity of chicken, legs pointing down, onto open can so that it supports chicken upright and looks like it is sitting on the can.

Place can, with chicken, on grill over indirect heat until the thermometer reads 165° F, 45 minutes –1 hour.

Let chicken rest 10 minutes before carving.

Serve with pan drippings.

Yuengling
★ TRADITIONAL ★
LAGER

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