

From the Kitchen of Sheryl Yuengling



Premium Beer Can Chicken

DRY RUB

2 Tbsp. brown sugar	1 Tbsp. black pepper
2 Tbsp. chili powder	2 Tbsp. vegetable oil
2 Tbsp. ground cumin	1 whole chicken (approx.
1 Tbsp. paprika	4-5 lbs.)
1 tsp onion powder	12 oz can of Yuengling
1 Tbsp. kosher salt	Premium

Preheat oven to 425° F.

Combine the dry rub ingredients and set aside.

Remove the neck and giblets from the chicken cavity and discard. Rinse the bird in cold water and pat dry. Rub the oil inside and outside of the chicken and apply the dry rub, inside and out.

Consume enough of the beer so that the can is half full and place it in a roasting pan or deep baking dish. Taking a leg in each hand, slide the cavity of the bird over the can of beer. Carefully transfer the pan into the oven. Roast the chicken for 1 hour and 15 minutes or until the internal temperature of the chicken reads 165° F in the breast and 180° F in the thigh. Remove from the oven and let the chicken rest for 20 minutes before carefully removing and discarding the can.

