

Voodoo Beer Can Chicken

Here's a technique that delivers great-tasting chicken and makes a lively conversation starter as well. We use 4 to 5 tablespoons of Barbecue Voodoo, but you can go with more or less to your own taste. Bottoms up!

For the rub:

RUB Barbecue Voodoo

** This technique works equally well with Herbie the Love Rub giving an Italian herb flavored Chicken rather than a sweet Hot Barbecue flavor

- 1 whole chicken, 4 to 5 pounds
- 2 teaspoons olive oil

- 1 can (16 ounces) beer (tall boy)



Remove and discard the neck, giblets, and any excess fat from the chicken. Rinse the chicken, inside and out, under cold water and pat dry with paper towels. Lightly spray or brush all over with the olive oil and season, inside and out, with the rub.

Open the beer can and drink or pour off half of the beer. Set the half-full can on a flat surface and slide the chicken over the top so the can fits inside the cavity. Transfer the bird to the grill, keeping the can upright. Carefully balance the bird on its two legs and the can. Grill over Indirect Medium heat until the juices run clear and the internal temperature reaches 170°F in the breast and 180°F in the thickest part of the thigh, 1-1/4 to 1-1/2 hours. Wearing barbecue mitts, carefully remove the chicken and the can from the grill, being careful not to spill the beer – it will be hot. Let the chicken rest for about 10 minutes before lifting it from the can. Discard the beer. Cut the chicken into serving pieces. Serve warm.

Makes 4 to 6 servings.