

Spicy Lemon Beer Can Chicken



Ingredients

- 1 1.5 – 2 kg Highland Farms whole chicken
- ¼ cup Highland Spicy Lemon marinade
- 2 tbsp butter
- 1 tbsp honey
- 1 lemon
- 1 beer can (1/4 cup water, white wine, juice or beer)

Preparation

In small pan melt butter over low heat, add honey and Highland Spicy Lemon marinade, stirring until ingredients are mixed well. Transfer marinade to small bowl.

Slice half of the lemon into wedges and place inside chicken. Lift chicken skin on breast and brush breast meat with marinade. Fill beer can with ¼ cup liquid (use water, white wine, juice or beer - we recommend Bud Light Lime for added flavour). Place whole chicken on beer can stand and brush with remaining marinade.

BBQ settings on a gas grill

Start barbeque and let temperature rise to 400F. Turn right side of barbeque off and place Beer can chicken onto the right side of barbeque, allowing the chicken to cook with indirect heat. Reduce left side of grill to low (around 300F – 325F). Cook for 1.5 hours or until internal temperature of chicken is 185F. Remove from beer can, let stand and enjoy.

Cooks' Notes

- If you are barbequing two chickens, double all ingredients except the lemon (one lemon will work for two chickens).
- Serve with fresh corn, potatoes, asparagus and/or fresh garden salad.