

Beerbutt Chicken

INGREDIENT LIST

2 whole chickens - 3 lbs each
1 tablespoon sweet paprika
2 teaspoons chili powder
1 teaspoon oregano
1 teaspoon salt
1 teaspoon black pepper
1/4 teaspoon cayenne pepper
1/2 teaspoon garlic powder
1 teaspoon packed brown sugar
2 - 12 ounce cans beer
1 small onion - diced
2 cloves garlic - diced

COOKING INSTRUCTIONS

1. Trim the chickens of any excess fat - rinse inside & out, then pat dry.
2. In a small bowl, combine paprika, chili powder, brown sugar, oregano, salt, garlic powder, black and cayenne peppers - mix well. Rub about a teaspoon of the mixture on the inside of each chicken. Rub the remaining mixture over the surface of the chickens.
3. Open the beers and pour-off about half of the beer (preferably in a chilled mug). Stuff the onion and garlic into the cans. Ease the chickens over the beer cans, feet down, until the chickens are resting on the cans and their legs. NOTE: The beer cans must remain upright at all times.
4. Scatter a hand-full of soaked hickory chips over hot charcoal that has ashed-over. Place chickens and beer cans on the grill, over the fire. Close lid, leaving vents open. Grill for about 2 hours, or until legs and wings "wiggle" easily, adding 6 to 8 briquettes to fire every 30 minutes.

Makes 8 servings....ENJOY!