



BEER CAN CHICKEN

With Fireman's Brew Blonde

1	Whole Chicken
2 tsp	Extra Virgin Olive Oil
2 tsp	Garlic Salt
1 tsp	Black Pepper
1 bottle	Fireman's Brew Blonde
1	Empty Aluminum Soda Can
6 cloves	Garlic
1 medium	Onion
½ bunch	Parsley
	Spicy Mustard (to taste)

- Rub the chicken with the mixture of olive oil, mustard, garlic salt, parsley and pepper inside and out.
- Insert chopped onions and garlic inside and set aside.
- Pour the Fireman's Brew Blond Beer into an empty aluminum soda can so that the can is half full. Place the can on a baking sheet and insert into the bird's cavity.
- Place the bird with the can on the grill in the center of the sheet making sure it is balanced on its legs.
- Cook over medium heat with the BBQ cover closed for about an hour checking the internal temperature until it reaches 165 degrees F or until the juices are clear.
- Remove from the BBQ and allow it to rest for 10 minutes before serving.



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