

Beer Butt Chicken



Rated: ★★★★★

Submitted By: Barrie Tapp

Photo By: LADONIA

Prep Time: 30 Minutes

Cook Time: 3 Hours

Ready In: 4 Hours

Servings: 8

"This is a bit unorthodox, but the end result is moist, flavorful and amazing. All you'll need is some chicken, butter, beer, and seasonings."

INGREDIENTS:

1 cup butter

2 tablespoons garlic salt

2 tablespoons paprika

salt and pepper to taste

1 (12 fluid ounce) can beer

1 (4 pound) whole chicken

DIRECTIONS:

1. Preheat an outdoor grill for low heat.
2. In a small skillet, melt 1/2 cup butter. Mix in 1 tablespoon garlic salt, 1 tablespoon paprika, salt, and pepper.
3. Discard 1/2 the beer, leaving the remainder in the can. Add remaining butter, garlic salt, paprika, and desired amount of salt and pepper to beer can. Place can on a disposable baking sheet. Set chicken on can, inserting can into the cavity of the chicken. Baste chicken with the melted, seasoned butter.
4. Place baking sheet with beer and chicken on the prepared grill. Cook over low heat for about 3 hours, or until internal temperature of chicken reaches 180 degrees F (80 degrees C).



Paul's Supermarket
A Fresh Experience!

Wine Pairing Suggestions:

Chardonnay or Pinot Noir