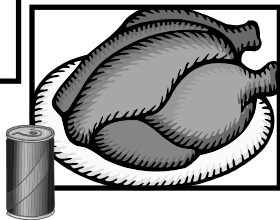


Beer-Can Chicken with Spicy Creole Rub

- 1 whole chicken (3-1/2 to 4 lbs.)
- 3 Tbls. **Creole Dip Mix** (dry)
- 2 Tbls. vegetable oil
- 1 can beer (12 oz.)



In a small bowl, make a paste with oil and **Creole Dip Mix**; mix well. Remove neck and giblets from chest cavity; discard. Rinse chicken well with cold water and pat dry inside and out with paper towels. Rub entire mixture on inside and over outside of chicken. Sprinkle lightly with salt. Place in a Ziploc® bag and allow to marinate 4 to 24 hours.

Heat gas or charcoal grill for indirect cooking. Wash unopened can of beer. Open can of beer and make several additional holes in top of can. Pour out 2/3 cup beer (drink, discard or reserve for another use). Spray outside of can with nonstick cooking spray. Place remaining 1/3 can beer directly on grill centered over the drip pan and carefully place chicken cavity over can, pushing down until chicken balances on grill.

Cook 1-1/4 to 1-1/2 hours or until chicken juices run clear. Remove chicken and can from grill. With oven mitt, twist can to remove from chicken; discard can. Let chicken stand 5 minutes before carving.



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1-800-457-3477
www.countryhomecreations.com