

## RECIPE FOR BEER CHICKEN

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[Beer-Can Chicken recipe | Epicurious.com](#)

There's quite a bit of lore surrounding beer-can chicken, and for good reason. Just look at that burnished mahogany bird. The steam from the brew flavors the meat and keeps it moist.

[Beer Can Chicken Recipe | Bob Blumer | Food Network](#)

Rub chicken lightly with oil then rub inside and out with salt, pepper and dry rub. Set aside. Set aside. Open beer can and take several gulps (make them big gulps so that the can is half full).

[10 Best Beer Can Chicken Recipes - thespruceeats.com](#)

This more sophisticated version of beer can chicken calls for white wine instead of beer, proving that there is more than one way to use this great cooking method. The wine in this recipe gives the chicken a unique and delicious flavor that combines easily with so many classic cookout sides, from coleslaw to french fries.

[The Recipe for how to make Easy Beer Can Chicken](#)

The recipe for Easy Beer Can Chicken. Really, all that you need is your chicken, a beer, a bit of oil, and some seasonings. The beer that you choose to use in this recipe can also affect the flavor of your chicken as well.

[Beer can chicken recipe | Jamie Oliver recipes](#)

This beer can chicken recipe is a roast chicken recipe with a bit of a twist. Cooking the chicken like this steams it from the inside out, and makes the meat unbelievably juicy and flavoursome. Cooking the chicken like this steams it from the inside out, and makes the meat unbelievably juicy and flavoursome.

[Baked Beer Can Chicken Recipe - Allrecipes.com](#)

Remove the chicken from the oven and discard the beer can. Cover the chicken with a doubled sheet of aluminum foil, and allow to rest in a warm area for 10 minutes before slicing. Cover the chicken with a doubled sheet of aluminum foil, and allow to rest in a warm area for 10 minutes before slicing.

[How to Grill Beer Can Chicken \(and Why You Should\) | Taste ...](#)

Step 3: Add the Beer. Pick your favorite light-tasting beer and remove about one-third from the can. (You can also use soda, orange juice, cider or any other flavorful liquid.) Place the chicken on top of the beer can, sliding the can up and into the cavity of the bird. Set the bird upright and coat the chicken in olive oil.

[Beer-Battered Chicken Strips Recipe - thespruceeats.com](#)

These beer-battered fried chicken strips are made from

chicken breasts. These are great with a sweet and sour sauce, aioli, or beer barbecue sauce. These are great with a sweet and sour sauce, aioli, or beer barbecue sauce.

#### **Beer Can Chicken Recipe - Genius Kitchen**

**Chef's Note** Never thought beer can chicken would taste so good! First time I've tried it. My whole family was really impressed. We couldn't stop eating it until it was completely gone! lol.

#### **Crock Pot Beer Chicken Recipe - 1 Point - LaaLoosh**

This Crock Pot Beer Chicken Recipe was named ZipList's Most Cooked Recipe of 2012! People really seem to be divided into two camps when it comes to cooking with alcohol. There are those that avoid it like the plague and there are those that use it in every recipe that calls for it.

#### **Homebrew Beer Recipes | Brewer's Friend**

hop bill for this recipe, a full wort boil is recommended. Steep grains in 1 gallon (3.8 L) Steep grains in 1 gallon (3.8 L) of water at 165 F (74 C) for 30 minutes, then remove and rinse grains with hot water.