

Chicken on a Throne

1 large Roaster Chicken (4 to 5 pounds), washed, lumps of fat removed, and blotted dry
8 Tbsp. Sweet & Hot Rub
1 12oz. can of beer

If roast in an oven: Smoke baste of 3 Tbsp. Melted butter, mixed with $\frac{1}{2}$ tsp. liquid smoke.
If grilling: 2 c. hickory wood chips soaked in water for an hour, then drained.

Sprinkle 2 Tbsp. Rub in the cavity of the chicken. (If roasting the bird, brush the outside with smoke baste) Sprinkle 4 Tbsp. Rub on the outside. Open the beer can and make a few additional holes on the top. Pour out (or drink) half the beer and add the remaining 2 Tbsp. Spice rub to the can. Holding the chicken upright, insert the can into the cavity (sit the chicken on the can). Spread the legs to form a sort of tripod, so the chicken stands upright.

Grilling method: Set up your grill for indirect grilling. Place the bird in the center, away from the heat, and cook until golden brown and fall-off-the-bone tender. Approximately 2 – 2 $\frac{1}{2}$ hours.

Oven method: Preheat oven to 350°. Place bird upright in in a roasting pan and roast until golden brown and fall-off-the-bone tender. Approximately 2 – 2 $\frac{1}{2}$ hours.

Present the bird upright on the beer can on a platter, remove and discard the beer can, then carve the chicken