

Beer Can Chicken with Pan Gravy

- Prep Time: 15 minutes
- Cook Time: 1 hour, 30 minutes
- Total Time: 1 hour, 45 minutes
- Servings: 4



Ingredients:

- 18 ounces Wernesgrüner Beer, divided
- 1 Simply Nature Whole Chicken, giblets removed, rinsed and dried
- 1 teaspoon fresh thyme
- 2 teaspoons Baker's Corner All Purpose Flour
- 1 tablespoon Stonemill Iodized Salt

Butter:

- 1/2 cup Countryside Creamery Unsalted Butter, softened
 - 1/2 teaspoon Stonemill Iodized Salt
 - 1/2 teaspoon Stonemill Ground Black Pepper
 - 1/2 teaspoon orange zest
 - 4 tablespoons orange juice
 - 1/2 teaspoon lemon zest
 - 4 tablespoons lemon juice
 - 1/2 teaspoon Stonemill Crushed Red Pepper
 - 1 tablespoon Stonemill Paprika
 - 1 teaspoon Stonemill Ground Cumin
 - 1 tablespoon Stonemill Onion Powder
 - 1 tablespoon Stonemill Parsley Flakes
 - 1 teaspoon fresh thyme
 - 3 cloves garlic
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Directions:

1. Preheat oven to 425°.
2. For the butter: Combine all ingredients in a food processor and pulse until well incorporated. Reserve.
3. Remove a label from an empty food can. Wash and dry can and place in a roasting pan. Empty 1 1/2 cups beer into roasting pan. Pour remaining beer into food can.
4. Rub butter mixture over chicken.
5. Place bottom of chicken over top of can in roasting pan. Set in oven and bake for 1 hour and 15 minutes or until internal temperature reaches 165°. Set aside to rest.
6. Transfer pan and can juices to small saucepan and add thyme. Bring to a boil and whisk in flour. Reduce heat, add salt and cook for 10 minutes.
7. Slice chicken into desired portions and serve with pan gravy.

Tip: For optimum flavor, rub butter mixture under the skin too!



Recipe Courtesy of:
ALDI Test Kitchen