

Big Green Egg

The Ultimate Cooking Experience®



@BigGreenEgg

Savory Beer Can Chicken

Ingredients

- 1 (4 to 5-pound) chicken
- 1 (12-ounce) can beer
- ¼ cup (60 ml) mayonnaise
- 3 Tbsp (45 ml) Big Green Egg Savory Pecan Seasoning

Method

Set the EGG for indirect cooking with a convEGGtor at 350°F/177°C.

Pour ½ of the beer into a drip pan. Place the can with the remaining beer in the center of the Folding Beer Can Chicken Roaster and snap the arms into place at the top.

Put the rack into the drip pan and place the chicken onto the rack. Combine the mayonnaise and the seasoning and coat the outer skin and inner cavity of the chicken with the mixture.

Roast the chicken until the internal temperature reaches 165°F/74°C; remove from the EGG and let rest for 10 minutes. Carve and serve. Serves 4