



Farm-Fresh Chicken with White Beer

Ingredients

3 potatoes
1 fresh corn on the cob
1 yellow pepper
1 red pepper
½ green courgette (zucchini)
½ yellow courgette (summer squash)
4 carrots
4 oz (115) Marloeskes (small onions)
3 cloves of garlic
4 thyme sprigs
4 rosemary sprigs
1 lb (455 g) peas in the pod
1 farm-fresh chicken
1 can of white beer
2½ cups (50 g) arugula
Olive oil

Instructions

Peel the potatoes, cut into chunks and blanch them in lightly salted water. Drain. Clean the corn and boil for approximately 10 minutes in lightly salted water. Drain and slice into thick sections.

In the meantime, halve the peppers, remove the seeds and cut into broad strips. Cut the courgettes and carrots into pieces. Peel the Marloeskes and garlic and chop into sections and fine bits respectively. Finely chop the thyme and rosemary and mix all the above ingredients. Sprinkle with olive oil and add salt and pepper to taste. Remove peas from the pod; sprinkle salt and pepper on the chicken and rub with olive oil.

Set the EGG for direct cooking (no convEGGtor) at 350°F/177°C.

Place a Drip Pan on the cooking grid. Open the can of beer and pour a small layer of beer into the Drip Pan. Place the can in the Beer Can Chicken Rack and put the chicken on top. Position the chicken in the pan and surround it with the vegetables, except the peas. Roast the chicken for about 40 minutes; mix the peas in with the other vegetables and cook about 5 minutes longer, or until the chicken leg reaches a core temperature of 165°F/74°C. Carefully remove the pan with its contents off the grid, cover with foil and set aside.

Take the chicken off the Beer Can Chicken Rack and cut off the breasts and legs. Spread the vegetables across a large dish, place the chicken on top and garnish with arugula.