

## Grill-Roasted Beer Can Chicken

1 cup kosher salt  
1 whole broiler/fryer chicken (about 3 1/2 pounds)  
3 Tblsp. spice rub (see recipe for Citrus-Cilantro Rub)  
1 12-ounce can beer

Yield: serves 4

**U**se kosher chicken, or brine 3 1/2 pound fryer. To brine, dissolve salt in 2 quarts cold water in large container. Immerse chicken in salted water and refrigerate until fully seasoned, about 1 hour. Remove chicken from brine and rinse inside and out with cool running water; pat dry with paper towels.

**W**hile chicken is brining, soak 4 medium sized wood chunks in water to cover for 1 hour; drain. When chicken is almost done brining, fill large chimney starter two-thirds full with charcoal (about 4 quarts, or 50 briquettes) and ignite; burn until briquettes are covered with light gray ash, 15 - 20 minutes.

**A**fter chicken is finished brining, massage spice rub all over chicken, inside and out. Lift up skin over breast and rub spice rub directly onto meat.

**E**mpty coals into grill. Divide coals in half to form two piles on either side of grill; use elong-handled tongs to move any stray coals into piles. Nestle 2 soaked wood chunks on top of each pile. Position grill rack over coals and cover grill. Heat rack for 5 minutes, then scrape clean with wire brush.

**O**pen beer can and pour out (or drink) about 1/4 cup. With church key can opener, punch two more large holes in top of can (for a total of 3). Slide chicken over can so that drumsticks reach down to bottom of can and chicken stands upright.

**P**lace chicken and beer can on cool part of grill, using ends of drumsticks to help steady bird. Cover and grill-roast, rotating bird and can 180 degrees at halfway mark to ensure even cooking, until instant-read thermometer inserted into thickest part of thigh registers 170 to 175 degrees F.; 70 - 90 minutes.

**W**ith a large wad of paper towels in each hand, transfer chicken and can to platter or tray, making sure to keep can upright. Let rest 15 minutes; using paper towel wads, carefully lift chicken off can and onto platter or cutting board. Discard remaining beer and can. Carve chicken and serve.

# Citrus-Cilantro Wet Spice Rub for Poultry

$\frac{1}{2}$  tsp. dried basil  
 $\frac{1}{2}$  tsp. dried rosemary, crushed  
 $\frac{1}{2}$  tsp. ground cumin  
 $\frac{1}{2}$  tsp. chili powder  
 $\frac{1}{2}$  tsp. paprika  
 $\frac{1}{2}$  tsp. ground coriander  
1 Tbls. juice from 1 Orange  
1  $\frac{1}{2}$  tsp. juice from 1 lime  
1  $\frac{1}{2}$  tsp. extra-virgin olive oil  
1 small garlic clove, minced very fine  
1 Tbls. minced fresh cilantro leaves  
zest from  $\frac{1}{2}$  lime, finely chopped  
zest from  $\frac{1}{2}$  orange, finely chopped

Yield: makes about 3 Tablespoons

Combine all ingredients in small bowl. Use immediately.