

Grill-Roasted Beer Can Chicken

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

Yield: serves 4

Use 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.

While 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.

After 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.

Empy coals into grill. Divide coals in half to form two piles on either side of grill; use long-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.

Open 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.

Place 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.

With 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.