



Big Flavor Roasted Chicken

Ingredients

2 whole chickens

House seasoning (make your own and buy pre-packaged from a specialty store or grocery)

Salt and pepper

2 cans of beer, drink half of each

Kettle charcoal grill (we use a Weber)

Mesquite wood chips, soaked for 30 minutes

Preparation

Place charcoal piles on two edges of the grill for indirect heat. Place a piece of foil, folded into a tray for drippings in the middle of the two coal piles. Light the charcoal grill and wait for the coals to turn white. Close the grill down to 50% with the top and bottom air vents. Wait about 10 minutes for the grill to cool down to about 300 degrees.

In the meantime, wash and pat dry the chicken. Rub the chicken, inside the cavity and under the skin with house seasoning. Add salt and pepper to taste.

Insert the half full beer can into the chicken cavity and place on the grill. The chicken will sit on the beer can and balance with the two drumstick legs. Add soaked wood chips over the hot coals. Close the kettle with the top with vents at 50% top and bottom. Cook and smoke for about 2 hours until golden brown and at least 180 degrees F. I prefer this roasted chicken to be overdone. It will be moist and flavorful, but falls off the bones.

Remove can from cavity and place cooked chicken on cutting board to rest. Carve chicken for desired serving.