

# Beer can chicken with herb and butter paprika rub

Serves 4

## Ingredients:

2 kg Whole free range chicken  
1 small Can beer/lager  
1 tbsp Olive oil

## Rub

1 tsp Dried chilli flakes  
1 tsp Dried fresh thyme  
1 tsp Dried rosemary  
½ tsp Brown sugar  
Salt  
Black pepper, freshly ground  
2 tsp Paprika  
25g Butter, melted

Make the rub by combining the dried ingredients together in a bowl. Rub the chicken in olive oil then coat liberally in the dry rub.

Clean the exterior of the beer can thoroughly under hot water. Open the can of beer and drink/pour away half of the liquid. Then place the can in the original Poultry Roaster. Place the chicken firmly over the beer can so the can slides inside the carcass.

Melt the butter in a small pan and add the paprika. Baste the chicken with the melted butter and paprika.

Roast the chicken over an indirect medium heat for approximately 1 hour 20 minutes, or until the juices run clear and the meat has reached 75°C.

Allow the chicken to rest for 10 to 15 minutes in a warm place before carving.

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