

PAULANER'S SALT AND PEPPER LAGER CHICKEN



INGREDIENTS:

- 1 whole chicken (approx. 4 lbs., neck & giblets removed)
- 1 can of Paulaner's Münchner Lager (room temperature)
- 2 tablespoons basil (or 1 tablespoon if it's fresh)
- 1 tablespoon sea salt
- 1 tablespoon black pepper
- 2 tablespoons vegetable oil

DIRECTIONS:

Open the can of Münchner Lager. Pour out half of the can into another container. Feel free to drink as you wish. Save the other half of the beer in the can. The chicken needs to grill via indirect heat. Only turn on half the burners on a gas grill or fill one side of a charcoal grill with the other half free of coals. In a small bowl, combine the salt, pepper, and basil. Rub the spice mixture all over the chicken. Then, rub the oil all over the chicken. Grab your open can of half filled, room temperature Paulaner Münchner Lager. Place the chicken, upright, onto the can. Use the chicken's legs and the beer can to hold up the chicken on the unlit side of the grill. Make sure it is steady. Cover the grill and don't open it for one hour, minimum. Remember to add coals as needed (if necessary). At the one hour mark, you can check the chicken. Keep checking about every 15 minutes, until it's 165°F at the thickest part of the thigh. In lieu of a meat thermometer, stick a knife into the thigh. If you have clear juice, it's done! If juice is pink, give it a little more time. Cooking time is usually about 1.5 hours. However, the grill used and the size of the chicken will vary cooking time. Once done, use grilling tools to move the chicken and beer can onto a tray. BE CAREFUL! The beer can and its contents will be extremely hot. Allow the chicken to rest for about 10 minutes before delicately lifting off the beer can. Serve as desired.