



CattleBoyz Beer Can Chicken (Seasoning)

Service Size: 4

- Roasting chicken 5-7 lbs

For the Dry Rub:

- 1 tablespoon CattleBoyz Seasoning
- 1 tablespoon Garlic powder
- 1 teaspoon Cayenne pepper or to taste
- Salt & pepper to taste

TO Inject:

- 1 Syringe - Purchase 35 ml syringe and a 14 gauge 2" needle (from most farm or veterinary supply places) Buy 6 for about \$3.00 and re-use

Injection liquid:

- 1/4 cup Butter
- Optional with the butter lemon juice (no pulp)
- Optional with the butter apple juice
- Optional with the butter orange juice
- Optional with the butter white grape juice
- Optional with the butter white cranberry juice

Steamer

- 1 can Beer - Bud or similar or you have use a Darker beer for more intense flavour, if using a larger bird you may be able to get a larger can to fit in the cavity.

Remove any fat lumps in the cavity. Wash chicken well; blot dry.

Combine the dry rub ingredients and season the bird inside and out (use more than you think that you should be. If using an Injector, load the syringe and inject melted butter all over into each breast, leg and thigh. Pop the tab off a beer can. Using a knife or nail punch about 6 additional holes in the can. You can also use some of the remaining dry rub through the holes. Stand the chicken upright and insert the beer can into the cavity. Spread out the legs to form a sort of tripod with the beer can so the chicken stands upright. Place the chicken in a smoker or a grill set up as a smoker. Smoke-cook the chicken for 2 1/2 to 3 hours or until fall-off-the-bone tender.

Serve the chicken.