

For the Recipe Book.

Beer Chicken on the Sovereign BBQ

Time required: less than 2 hours

Ingredients:

4-5 pound whole chicken

1 can beer (room temperature)

Garlic Salt

Lemon Pepper

Need: 9 X 14 casserole (or something close that allows lid of BBQ to close and is big enough for chicken)

Foil tent

Sovereign oven wire or other means to keep casserole at least 3/8 inch off the Grill/Plate surface.

Pre heat Sovereign BBQ on low with cover closed (vents closed) for at least 15 minutes. BBQ will reach about 380 to 400 degrees (Grill/Plate will reach 750 degrees or so). Place oven wire on top of grill/plate.

Wash chicken, discard innards, wipe dry.

Place chicken in Casserole with breast up.

Pour the beer all over and inside chicken.

Season with garlic salt and lemon pepper.

Cover chicken lightly with foil tent.

Place casserole on oven wire on grill/plate and close lid to BBQ. Regulate cooking temperature by opening vents slightly. Leave BBQ closed, do not open for 1-1/2 hours. Remove foil tent, close vent and cook another 15-20 minutes. Chicken should have an internal temperature of 180 degrees. (Stick thermometer through vent and into breast of chicken). Use the juices in the casserole to pour over any potato or stuffing sides you make.