



## **Argyle Acres Pastured Beer Can Chicken**

### **Ingredients:**

1 whole pasture raised chicken  
1 can of your favorite beer (any light beer will do)  
1 stick grass-fed butter  
Kosher Salt  
sugar  
soy sauce  
olive oil  
garlic powder  
ground cumin  
ground coriander  
smoked paprika  
sea salt  
black pepper

### **Brine:**

3/4 c kosher salt  
3/4 c sugar  
3/4 c soy sauce  
1/4 c good quality olive oil  
1 gallon warm water

Mix everything together vigorously until well mixed and sugar and salt are dissolved. immerse chicken, cover and let sit in refrigerator for up to 24 hours. Add more water to cover chicken completely if needed.

### **Rub:**

1 tsp garlic powder  
1 tsp ground cumin  
1/2 tsp ground coriander  
1/2 tsp smoked paprika  
1/2 tsp sea salt  
1/4 tsp black pepper

Mix together and store for up to 6 months

### **Smoker Method:**

Rinse chicken well and brine for up to 24 hours. Remove chicken from the brine and pat dry with paper towels. Cover the entire chicken (including inside the cavity) with the rub and stuff the skin with the butter. Drink 1/4 of the beer and insert the can into your beer can chicken stand. smoke on high smoke for 4 hours or until a meat thermometer inserted into the thigh reads 165. Remove from the smoker, cover with foil and let rest for at least 20 minutes-this will ensure the juices redistribute in your chicken leaving you with moist meat.

### **Oven Method:**

Rinse chicken well and brine for up to 24 hours. Remove chicken from the brine and pat dry with paper towels. Cover the entire chicken (including inside the cavity) with the rub and stuff the skin with the butter. Place your beer can chicken stand on a sheet pan, drink 1/4 of the beer and insert the can into the stand. Place seasoned chicken on top. Bake at 375 for 1 hour or until a meat thermometer inserted into the thigh reads 165. Remove from oven, cover with foil and let rest for at least 20 minutes-this will ensure the juices redistribute in your chicken leaving you with moist meat.

