



Smoky Beer Can Chicken with Potato Wedges

Our BBQ Roasting Pan & Can Holder turns chicken into a real conversation piece!

Prep time: 25 minutes

Grill time: 1 hour – 1 hour, 15 minutes

- 1½ lbs (700 g) russet potatoes (6 potatoes), cut into ½-in. (1-cm) wedges
- 3 tbsp (45 mL) **Smoky Applewood Rub**, divided
- 2½ tbsp (37 mL) canola oil, divided
- ½ tsp (2 mL) *each* salt and coarsely ground black pepper
- 1 whole broiler-fryer chicken (3½ – 4 lbs/1.6 – 1.8 kg), neck and giblets discarded
- 1 can (12 oz/350 mL) beer

1. Prepare grill for indirect cooking over medium heat. Combine potatoes, ½ tbsp (7 mL) of the rub, 1½ tbsp (22 mL) of the oil, salt and black pepper in **Stainless (4-qt./4-L) Mixing Bowl**; toss to coat and set aside.
2. Combine 1½ tbsp (22 mL) of the rub and remaining 1 tbsp (15 mL) oil in **1-cup (250-mL) Prep Bowl**; stir until blended. Trim excess fat from chicken, if necessary. Loosen skin from breast and thigh portions of chicken (see **Grill Master's Tip**). Spread rub mixture evenly under skin of chicken. Sprinkle outside of chicken with remaining 1 tbsp (15 mL) rub.
3. Attach can holder to **BBQ Roasting Pan**. Pour out about one-fourth of the beer from can to provide space for drippings. Place beer can in can holder of roasting pan. Place chicken over can holder so that the can is upright in the cavity of the chicken. Arrange potatoes around chicken.
4. Place roasting pan on grid of grill. Grill, covered, 60 – 75 minutes or until internal temperature of chicken reaches 165°F (74°C) in thickest part of breast, carefully rotating pan once during grilling using **Silicone Oven Mitt** and stirring potatoes occasionally using **BBQ Slotted Spoon**. (If necessary when using charcoal, add 12 new coals on each side of grill after 30 minutes to maintain a consistent grill temperature.) Remove pan from grill. Using **Chef's Tongs**, carefully remove chicken from can holder. Serve chicken with potatoes.

Yield: 6 servings

U.S. Nutrients per serving: Calories 440, Total Fat 23 g, Saturated Fat 5 g, Cholesterol 110 mg, Sodium 660 mg, Carbohydrate 27 g, Fiber 2 g, Protein 37 g

U.S. Diabetic exchanges per serving: 1½ starch, 4½ medium-fat meat (1½ carb)

Grill Master's Tips: If desired, 2 tbsp (30 mL) smoked paprika and 1½ tsp (7 mL) *each* salt and coarsely ground black pepper can be substituted for the Smoky Applewood Rub. Omit salt and black pepper for the potatoes. Use 1½ tsp (7 mL) seasoning mixture for the potatoes and remaining seasoning mixture for the chicken.

To easily loosen chicken skin from breast and thigh portions, insert the **Micro Scraper** under the skin and gently push between the skin and meat.

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