



STANDARD INSTRUCTIONS FOR ALL RECIPES

Ingredients

- 1 whole chicken
- 1 spices & ingredients from following pages
- 1 can of beer

Preparation

Ensure you have an adequate stock of your favourite beer. Open a can and quench your thirst. Remove neck, giblets and excess fat from the chicken and discard. Rinse the chicken inside and out, and pat dry with paper towels. Spice as per recipes on following pages. Set aside.

Open another beer can and take several gulps (make them small gulps so that the can is still two thirds full). Place beer can on a solid surface. Grabbing a chicken leg in each hand, plunk the bird cavity over the beer can. Transfer the bird-on-a-can to your Beerbird™ grill and place in the centre of your grill or in your oven. If you are using an oven, don't forget to place a drip tray under the chicken. Once the oven is closed or you have put the lid on your grill, crack open another beer, sit back and wait for the juiciest, most tender and flavourful chicken you will ever taste.

Cook the chicken over medium-high, indirect heat (i.e. no coals or burners on directly under the bird), with the grill cover on, for approximately 1 3/4 hours or until the internal temperature registers 165 degrees F (73 degrees C) in the breast area and 180 degrees F (82 degrees C) in the thigh, or until the thigh juice runs clear when stabbed with a sharp knife. Remove from the grill or oven and let rest for 10 minutes before carving. Enjoy with more beer!



Barbeque Beer Bird (Triple B)

- 1 whole chicken
- 1 can beer
- 1/4 cup coarse salt
- 1/4 cup dark brown sugar
- 1/4 cup sweet paprika
- 2 tablespoons freshly ground black pepper
- 2 tablespoons cooking oil

Preparation

Put the salt, brown sugar, paprika, and pepper in a small bowl and stir to mix. (Your fingers actually work better for mixing the rub than a spoon or whisk does). Rub the chicken lightly with a thin layer of cooking oil both inside and out. Sprinkle your barbeque mix over the chicken and dry rub to ensure an even covering of the spice. Insert the beer can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.

Italian Beer Chicken

- 1 whole chicken
- 1 can beer
- 2 tablespoons olive oil
- 4 cloves crushed garlic
- Pinch of cayenne
- Fresh basil
- Salt and pepper

Preparation

Finely chop up the fresh basil. Mix the basil with some of the crushed garlic, a pinch of cayenne and the salt and pepper. Rub the chicken lightly with a thin layer of olive oil both inside and out. Place one teaspoon of crushed garlic into the half-filled beer can. Rub your basil, garlic, cayenne, salt and pepper mix over the chicken to ensure an even covering. Insert the beer can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.



Portuguese Peri Peri

- 1 whole chicken
- 1 can beer
- 1 teaspoon of salt
- 1 teaspoon of pepper
- 1 teaspoon peri peri dry spice
- 2 cloves crushed garlic
- 150ml of peri peri sauce

Preparation

Put the salt, pepper and peri peri dry spice in a small bowl and mix with your fingers. Rub the chicken lightly with a thin layer of peri peri sauce both inside and out. Sprinkle your salt, pepper and peri peri spice mix over the chicken and dry rub to ensure an even covering of the spice. Place 2 cloves of crushed garlic and 1 teaspoon of peri peri sauce into the beer. Insert the beer can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.



Delectable Lemon and Herb Chook

- 1 whole chicken
- 1 can beer
- 2 teaspoons mixed herbs
- 1 teaspoon black pepper
- ½ teaspoon salt
- 2 teaspoons olive oil
- 1 lemon

Preparation

Cut lemon in half. Insert 1 half into the chicken's cavity and squeeze the juice from the other half into a cup. Mix the black pepper, salt, olive oil and mixed herbs into the cup with the lemon juice. Thoroughly coat the chicken inside and out with this mixture. Insert the beer can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.

Mustard Buzzard

- 1 whole chicken
- 1 can beer
- ½ cup Dijon mustard
- 1 teaspoon black pepper
- 1 teaspoon salt
- ½ cup Italian salad dressing

Preparation

Season outside of chicken with salt and pepper. Coat chicken with Dijon mustard. Drink 2/3 of the beer and pour the ½ cup of Italian salad dressing into the beer can. Insert the beer can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.



Spiced Spring Chicken

- 1 whole chicken
- 1 can beer
- 2 teaspoons salt
- 1 teaspoon white sugar
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cinnamon
- 4 cloves crushed garlic

Preparation

Mix the salt, sugar, cloves, mixed spice, nutmeg and cinnamon in a small bowl. Coat chicken with this dry mix and put ½ teaspoon of this mix into the beer can. Put the crushed garlic into the beer can. Insert the beer can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.



Mexican Fowl

- 1 whole chicken
- 1 can beer
- ¼ cup olive oil
- ½ cup lime juice
- ½ cup chopped cilantro
- ½ fresh lime (or lemon)
- 1 packet taco seasoning

Preparation

Using a basting brush, coat the chicken inside and out with the lime juice. Try and get some lime juice under the skin in the chicken's breast area. Also place some of the chopped cilantro under the skin where possible. Cover with aluminium foil and place chicken in a fridge for an hour. Remove the chicken and baste with the remaining lime juice and allow it to drain. After draining, lightly rub the chicken with the olive oil. Add the taco seasoning and ensure that the entire chicken is coated. Stuff the fresh lime (or lemon) half and the remaining cilantro into the bird's cavity. Insert the beer can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.



Chicken Jokes

Q. Why Couldn't The Chicken Find Her Eggs?

A. Because She Mislaid Them.

Q. Why Does A Chicken Coup Have Two Doors?

A. If It Had Four, It Would Be A Sedan.

Q. Why Did The Blonde Bake A Chicken For 3 And A Half Days?

A. It Said Cook It For Half An Hour Per Pound, And She Weighed 125.

Q. Which Came First, The Chicken Or The Egg?

A. Neither, The Rooster.

Q. When Fruit Comes From A Fruit Tree, What Kind Of Tree Does Chicken Come From?

A. A Poul-Tree.

Q. What Do You Get When You Cross A Chicken With A Guitar?

A. A Chicken That Makes Music When You Pluck It!

Q. What Do You Get When You Cross A Chicken With A Bell?

A. An Alarm Cluck.

Q. What Do You Get When You Cross A Chicken With A Dog?

A. A Hen That Lays Pooched Eggs.

Q. What Do You Get When You Cross A Chicken With A Race-Horse?

A. A Hen That Lays Odds.

Q. What Do You Get When You Cross A Dog With A Chicken?

A. A Hen That Lays Pooched Eggs.

Q. What Do You Get When You Cross A Ghost With A Chicken?

A. A Poultry-Geist.