

Root Beer Can Chicken

Sweet and sticky, this smoky balsamic root beer chicken is intensely flavored and finger-licking good. The perfect simple dinner for outdoor cooking during the hottest months of the year.

Use leftovers in a pasta salad, add to chicken sandwiches for a picnic or enjoy alongside a baked potato and corn on the cob for a perfect summer meal.

Serves 4

- 1 4 – 5 lbs Roasting or Frying Chicken
- 1 Tbsp smoked paprika
- 2 tsp dried oregano
- 1 tsp garlic powder
- 1 tsp onion powder
- 2 tsp sea salt
- 2 tsp fresh ground black pepper
- 2 Tbsp Smoked EVOO
- 2 Tbsp Maple Dark Balsamic
- 1 can Root Beer

Pat the chicken dry with a paper towel.

In a small bowl, mix the paprika, oregano, garlic and onion powders, sea salt and black pepper. Pour in the olive oil and balsamic and stir to make a paste. Rub the spice mixture all over the chicken.

Preheat the oven to 450°F or a grill to medium-high heat.

Holding the chicken upright, with the cavity facing down, insert the root beer can into the cavity. Spread chicken legs out to form a tripod to support itself in a shallow baking dish, or metal pie plate for the oven, or place directly on the BBQ grill.

Cover and grill (or bake in the oven) for 1½ - 2 hours. Cooking time will be dependent on the size of the chicken. To test doneness insert a meat thermometer inserted into the meaty portion of the thigh. When it registers 170° it is cooked.

Carefully remove from the oven, or turn off the grill, and let the chicken rest for 10 minutes, upright. Lift chicken slightly using tongs; place spatula under can. Gently lift the chicken using tongs; carefully twist the can and remove it from the cavity. Let chicken rest an additional 5 to 7 minutes before carving.

The chicken will keep in the fridge in an airtight container for up to 3 days.