



Butt Drunk Chicken

Not sure where this recipe originated, but it's also known as Paula Dean's Beer in the Rear Chicken, Drunken Chicken and Beer Butt Chicken.

Ingredients:

1 (12-ounce) can beer (we used bud lite)
Paula Deen's House Seasoning
Paula Deen's Seasoned Salt or Lawry's seasoning salt
1 (3-pound) chicken
1 - sprig rosemary



Directions:

Wash and drain the chicken and pat dry. Season the chicken inside and out with the Seasoning Salt and House Seasoning. Refrigerate until ready to cook. Prepare the charcoal grill. When the coals are hot and glowing, carefully push them over to the sides of the grill, leaving an open space in the middle of the grill. Open the can of beer and pour off approximately 1/4 cup. Try and open the can as much as possible or completely using a can opener or knife (be careful). Insert the sprig of rosemary to the can, add some more of Paula's house seasoning into the can then place the beer can, keeping it upright, into the rear cavity of the chicken. (I used a beer can chicken holder) Carefully place the chicken, standing up on the beer can, in the center of the grill, making sure not to spill the beer. Cover the grill and cook the chicken for approximately 1 hour, rotating the chicken as necessary. The chicken is done when the juice runs clear when pierced with a fork. Carefully remove the beer can from the chicken using mitts and discard the can. Cut the chicken into halves or quarters.

Paula's House Seasoning:

1 cup salt
1/4 cup black pepper
1/4 cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months

Note: 1 chicken serves 2 to 4, depending on appetites.