

HD Item # 203147511

TCG Item # SR8016

Description: Stainless Steel Beer Can Chicken Roaster with Drip Pan



INSTRUCTIONS

USE: This is absolutely the best way we know of to cook chicken, for 3 reasons: 1.) The steaming beer (or other liquid) gently flavors the chicken and keeps it moist. 2.) The upright position of the bird helps crisp the skin and melt out the fat. 3.) The wow power is off the chart. The sight of an upright chicken roasting on a beer can is guaranteed to make eyes pop, jaws drop, and mouths water.

The beer can chicken roaster makes the process even easier and virtually fail proof. Simply open a can of your favorite beer, drink half (or use it to soak the wood chips), then insert the can into the ring-shaped holder. Should you wish to smoke-roast the bird with a beverage other than beer, pour soda, wine, sake, orange juice, cider, or other liquid into the stainless steel canister. Place the canister into the ring-shaped holder and you're ready to roast.

Hold the chicken by the wings and lower it onto the roaster so that the can or canister goes into the body cavity. Pull the legs forward so that the chicken stays upright. The square base stabilizes the chicken, keeps it from tipping, and catches dripping fat to prevent flare-ups. Grill by indirect heat method, or smoke for 1 to 1.5 hours. For best results, use an instant-read thermometer after 1 hour of cooking to check for doneness.

CARE: All parts are dishwasher-safe.

