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Roasted Beer Can Chicken

Traeger Kitchen

Prep Time: 5 Minutes

Cook Time: 1 Hours

Serves: 4 people

Ingredients

main

1 Whole (3-5 Lb) Chicken

Traeger Chicken Rub

1 Can Beer

Steps

1. Season chicken generously with Traeger Chicken Rub, including inside the cavity.
2. Tuck the wing tips back.
3. When ready to cook, set Traeger to 350°F and preheat, lid closed for 15 minutes.
4. Open the can of beer and set the chicken on top of the beer. Make sure all but the bottom 1-1/2 inch of the beer can is in the cavity of the chicken. Tip: you can also place the beer can directly on the grill grates, then place the chicken on top.
5. Place the entire chicken and beer can directly on the grill grate. Cook for 60 to 75 minutes, or until the internal temperature registers 165°F in the thickest part of the breast.
6. Remove from the grill and onto a sheet tray and let rest 5 to 10 minutes. Before carving, lay the bird on its back and remove the beer can. Carve and enjoy!