

THE WOOD FIRED

SINCE AUST. MADE 2012
- CO. -

Wood roasted beer can chicken



- 1/4 cup salt
- 1 tablespoon light brown sugar
- 2 teaspoons pimentón (sweet smoked Spanish paprika)
- 1 1/2 teaspoons dried marjoram or oregano
- 1 teaspoon dried thyme
- 1 teaspoon freshly ground pepper
- 3 bay leaves, finely crumbled
- 2 (3 1/2- to 4-lb.) whole chickens
- Can of beer or cider of your choice

1. Combine first 7 ingredients. Sprinkle skin and cavity of chicken with salt mixture.
2. Place chicken upright onto a beer/cider can, fitting into cavity. Pull legs forward to form a tripod, allowing chickens to stand upright.
3. Move the fire and embers to one side of the oven and maintain small oven flames, add smaller logs every 15-20 minutes. Place chicken onto tray upright and into your oven for 35 – 40 minutes until cooked!