

How to Use Your Beer Can Chicken

1. Fill the Canister: If this is your first time, we recommend using your favorite beer. If you're feeling adventurous, then try experimenting with other liquids like Soda, Orange Juice, Red Wine, Sake, or Ciders
2. Lock The Canister Into the Tray by Giving it a Quarter Turn
3. Season Your Chicken with your favorite spices, rubs, or herbs. Feel free to toss some herbs into the can as well. We recommend the Carolina BBQ Rub. It's absolutely delicious! You can find it in The Grill Master's Essential Barbecue Recipe Book
4. Attach the Vegetable Spikes to the sides of the tray and use to grill some corn or potatoes at the same time
5. Hold the chicken by the wings and lower it down onto the canister. Pull the legs out a little bit to help keep the chicken upright
6. Grill or Smoke your chicken using indirect heat. If using a gas grill you will get much better results with the lid down. Typically you want to cook the chicken at between 350 and 375 degrees F. Expect to cook your chicken for 1 to 1.5 hours before it's done.
7. Always use a digital cooking thermometer to check the internal temperature. We don't want anybody getting sick here!
8. Use gloves or oven mitts to remove the chicken from the tray and let stand for a few minutes before serving

Frequently Asked Questions

Q. How much liquid should I use?

A. Some people like to drink half the beer and put the other half in the canister. Others use a full beer. It's really up to you how much liquid you want to use

Q. What's the Best Beer to Use?

A. We recommend using a cheaper light beer and saving the more expensive and dark beers for the grill master. It's not easy being the grill master, the least you can do is keep him/her hydrated!

Q. Can I use my beer can chicken in the oven?

A. Yes, you can absolutely use your beer can chicken in the oven

Q. What do I do with the chicken grease?

*"Spread it on potatoes to make them extra tasty
Or turn it into a delicious sauce or gravy
You can feed it to your dog to make him extra stout
But at the very least, please don't throw it out"*

...Yes, that's a Cave Tools original chicken grease poem right there. Definitely not planning on quitting the day job any time soon ;)

Check out www.CaveTools.com for the full list of Frequently Asked Questions. If you have any issues whatsoever with your purchase, please contact us first to give us the opportunity to make things right.

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