

BBQ Cider Chicken

This is a very tasty way to cook chicken on a BBQ, and it looks awesome too!

You will need:-

1 large whole chicken

1x 473ml (approx.) can real cider (NOT Strongbow)

2 tbsp Classic all purpose rub

3 tbsp olive oil

Heat up the BBQ to 200 degrees C – if using oven, this is Gas mark 6.

In a bowl, mix the rub and the oil together to form a smooth paste. Rub this all over the chicken, making sure to get all the nooks and crannies and not forgetting the inside.

Open the cider and remove some until the can is half full. Lower the chicken cavity onto the top of the can so that it looks as though the chicken is sitting on the can. Looks weird but it will taste brilliant!

If using the BBQ you will need to have some of the coals around the sides, rather than underneath the chicken so that the heat cooks it from all angles.

Carefully sit the chicken on the bars of the BBQ or in a tray on the bottom. Cook for between 1hr 10mins and 1hr 30mins until the juices run clear, the meat pulls away from the bone and the chicken is golden brown. If needed, cook a little longer.

Once done, remove the chicken from the can and loosely cover the chicken with foil until ready to serve.

Enjoy!