



FIVE-SPICE BEER CAN CHICKEN

Cooking a chicken over an open beer can is a great way to introduce moist air into the cooking cycle and produces an ultra-juicy bird imbued with a lightly hoppy flavor that's also beautifully crisp on the outside. The choice of beer doesn't affect the ultimate taste of the chicken *too* much, so perhaps save your craft cans for drinking. I pair my beer can chicken with a five-spice seasoning for the warm undertone from the cinnamon and cloves and the licorice notes from the star anise—a perfect way to elevate chicken. Incorporate wood chips to add a smoky element.

YIELD: 2–4 servings | **PREP TIME:** 5 minutes | **COOK TIME:** 1 hour

1 (3- to 4-pound) whole chicken, innards removed

kosher salt, as needed

2 teaspoons white sugar

five-spice mix, to taste

neutral oil, as needed

1 (16-ounce) can beer of choice

mesquite wood chips or wood chips of choice, as needed

1. Preheat the grill to 450°F.
2. Thoroughly dry the insides and outside of chicken with paper towels, then salt both liberally.
3. Sprinkle sugar on the outside of the chicken.
4. Liberally rub insides and outside of chicken with five-spice mix.
5. Brush the oil over the outside of the chicken to coat.
6. Drink or pour out ¼ can of beer.
7. Prop the chicken on top of the can by sticking the can into the chicken cavity and forming a tripod base with its legs so the chicken can stand comfortably upright.
8. Place the chicken on the grill and surround it with wood chips.
9. Cover the grill and cook for 20 minutes.
10. Reduce the heat to 350°F and cook another 40 minutes, until the thickest part of the chicken thigh registers 170°F.
11. Remove the chicken from the grill and cool for 10 minutes before carving.
12. Carve and serve with bright vegetable sides, such as grilled corn, a mayonnaise-free potato salad, or pickles!

FIVE-SPICE SEASONING

Five-spice mix is a blend of cinnamon, star anise, fennel seed, Sichuan peppercorn, and clove that's fabulous for poultry and pork.