

Blue Moon® Belgian White Artfully Crafted Grilled Chicken

Ingredients

1 (4-lb) whole chicken
2 tbsp. seasoning salt
4 tbsp. paprika (smoked paprika preferred)
1 tsp. white pepper
½ tsp. cayenne pepper
1 can Blue Moon Belgian White*
5 cloves
1 tsp. coriander seeds
Orange rind
Honey

Preparation

Rinse chicken inside and out, and pat dry with paper towels. Combine seasoning salt, paprika, white pepper, and cayenne. Generously coat chicken with this mixture. Drink half the can of Blue Moon Belgian White* (don't waste it!). Place beer can on a solid surface. Place cloves, coriander seeds, and orange rind inside beer can, with a dab of honey. Grabbing a chicken leg in each hand, plunk the bird cavity over the beer can. Transfer the bird-on-a-can to your grill and place in the center of the grate, balancing the bird on its 2 legs and the can like a tripod.

Cook the chicken over medium-high, indirect heat (i.e., no coals or burners directly under the bird), with the grill cover on, for approximately 75 minutes or until the internal temperature registers 165°F in the breast area. Remove from grill, and let rest for 10 minutes before carving.

*Belgian-style wheat ale.