

## Beer Can Chicken

### Ingredients

1/2 cup butter  
2 tablespoons garlic salt  
1/2 table spoon of onion salt  
2 tablespoons paprika  
1/2 teaspoon of pepper  
1/2 teaspoon of salt  
2 can beer  
1 whole chicken

### Directions

Preheat oven to 350 degrees - remove top rack so the chicken will fit standing on beer can  
melt butter in microwave. Mix in spices. Drink 1 and 1/2 beer while preparing this chicken, leaving the remainder of the second beer in the can. Add half of the butter mixture to the beer can. Place can on a tin foil lined baking sheet. Set chicken on can, inserting can into the cavity of the chicken. Baste chicken with the melted, seasoned butter. You will want to tin foil wrap the wings about half way through cooking.

Place baking sheet with beer and chicken in pre-heated oven for 1-1.25 hours - check thigh with thermometer for doneness

Whatever you do, let this chicken rest for 10min before cutting!!!!!!