Chicken on a Throne

1 - 5 to 6 lb. chicken (It needs to be big to accommodate the jar or can)
1 can of the best beer you can find in a can (it's a little difficult to find good beer in a can - we use Guinness) or use a 12 oz. jelly jar and fill it halfway with good beer (wine works too)

Dry Rub

1 tbsp. each:
onion powder
garlic powder
smoked paprika
ground coriander
sugar
chili powder
cocoa powder
2 tbsp. Kosher salt
1 tsp. ground black pepper
1/4 tsp. cayenne

The very first thing you should do after removing the innards from your chicken is to try to fit the can or jar in the cavity of the chicken to make sure it will fit. You don't want to find this out after the chicken is covered in rub. A little practice ahead eliminates a lot of problems later. Mix the dry rub ingredients together. Use about half of it on the chicken, inside and out, getting as much as you can under the skin. It helps to put the chicken on a piece of plastic wrap and use that to apply the rub to the outside, otherwise you will end up with a lot of the rub caked on your hands, when you really want it on the chicken. It is a little like working with a greased pig, but you can do it.

Next, if you are using a beer can, you will want to use a can opener to carefully remove the top. This can be a little tricky, but it can be done. You can just pop the top, but there will not be as much flavor in the finished product. Don't be afraid to use a glass jelly jar, I haven't had one break. It can withstand the heat fine. Just don't drop it. Stir the remaining rub into the beer. Fit your chicken over the can or jar, making sure the feet go all the way to the counter, you will need them to touch the grill for stability. You should have a sort of tripod of can and chicken feet. Now heat your grill - oh another thing to make sure of is that the lid of your grill is tall enough to fit over the chicken. Okay, heat your grill. You want indirect heat and a low fire. The chicken should cook at 300° to 325° Fahrenheit for 2 to 3 hours. A gas grill makes this easy, otherwise, you will need a low fire at the edge of your

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grill and the ability to add coals every now and then as necessary. (This whole thing can always be done in the oven, but that's not nearly as exciting.) Put a little drip pan under the chicken and carefully place on the grill. Cover and let her cook for 2 or 3 hours, until a thermometer registers 170o Fahrenheit in the thickest part of the thigh. When she is done, don some heavy rubber gloves and take her off with your hands. Any other way is too risky. Let the chicken cool about 10 minutes, then carefully remove the jar from the cavity. It will be hot, so have the appropriate gloves ready. I like to dump the liquid into a small pan and reduce it a little to use as a sauce. Carve your chicken how you like it, pour a little of the juice over it and dig in!

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