



# Beer Can BBQ Chicken

We're forever looking for ways to keep meat moist when we BBQ and this is certainly a unique way of going about it! With the added interest of a Nonya Style marinade and dipping sauce, it's hard to beat.

## Method

- \* Combine all dipping sauce ingredients and store in an airtight jar in the fridge till required.
- \* Put all spice paste ingredients into a spice grinder, food processor or blender and process till a fine paste. Store in an airtight container in the fridge till required.
- \* Rub spice paste over the chicken, both inside and out.
- \* Cover and put in the fridge for a minimum of 1 hour or over night.
- \* Pre heat the BBQ
- \* Open the beer, drink a third, cut the top off the can with a pair of scissors.
- \* When ready to cook, remove chicken from the fridge, sit chicken cavity over the beer can, and stand up on an oven proof tray to catch the drips.
- \* Place in a medium hot BBQ and lower lid.
- \* Cook for about 45 minutes or until cooked.
- \* Take out of the BBQ, let it rest for 5 minutes, remove from can and serve with dipping sauce and Miso Eggplant (watch next week's show for recipe)
- \* Alternatively, omit the beer can, and BBQ normally, also works in the oven.

## Non-alcoholic versions

Use cider, or ginger beer - but that may be too sweet. guess you could also use soda infused with garlic, onions, fresh coriander, brown sugar, soy sauce etc (put all in the can before you stick it up the chook... and can roast the chook normally too, or grill pieces if not using whole chook. The world is our oyster and variety rests at our feet

## Ingredients

- 1 medium sized chicken large enough to feed 4 people
- 3/4 cup spice paste
- 1 regular can beer
- 1/4 cup dipping sauce

### Spice Paste

- 400 g red onions, peeled and roughly chopped
- 1 tsp chili powder
- 2 tsp ground coriander
- 4 tsp ground cumin
- 1 tsp ground clove
- 2 tsp ground cinnamon
- 4 tsp ground turmeric
- 2 tsp ground white pepper
- 6 tsp sea salt, or to taste
- 6 tsp sugar, or to taste
- 1 cup coconut cream

### Dipping sauce

- 4 tsp grainy mustard
- 12 tblsp Worcestershire sauce
- 8 tsp sugar
- 8 tsp lime juice
- 4 tsp light soy sauce
- 2 small red chillies deseed and sliced (or may be omitted)
- 4 shallots peeled and sliced thinly