INDIRECT · MEDIUM

Beer-can chicken with crackling skin

The American beer-can chicken classic, taken to the kamado: the beer steams from within, the ceramic concentrates the heat and the skin finishes like crisp parchment.



PREP	COOK	SERVINGS	TEMPERATURE
15 min	**90 min**	**4**	**220 °C**

Ingredients

- **1 ud** whole chicken, 1.6-1.8 kg
- **2 cda** sweet smoked paprika (Pimentón de la Vera)
- **1 cda** coarse salt
- **1 cdita** garlic powder
- **1 lata** lager beer (33 cl can)
- **1 cda** brown sugar
- **1 cdita** freshly ground black pepper
- **2 cda** extra-virgin olive oil

Method

1. CURE (NIGHT BEFORE)

   Combine paprika, sugar, salt, pepper and garlic. Rub the chicken inside and out and leave it uncovered in the fridge overnight so the skin dries.

2. PREPARE THE CAN

   Drink (or pour off) a third of the beer. Punch two extra holes in the top with an opener so it can steam.

3 LIGHT THE KAMADO

Set the deflector and stabilise at 220°C indirect. It takes about 25 minutes to settle — do not load the chicken until the gauge stops climbing.

4 MOUNT

Slide the chicken cavity over the can like a tripod. Brush the skin with olive oil. Sit the rig on an aluminium tray to keep it steady.

5 COOK

Cook indirect at 220°C for 75-90 minutes. It is done when the breast reads 74°C internally and the thigh juices run clear.

6 REST

Remove the chicken carefully (the can is heavy and very hot). Rest for 10 minutes tented with foil before carving.

Editor's tips

- Do not lift the lid before the 60-minute mark. Every peek costs 15-20°C and the chicken pays the bill.
- For a smoky aroma add a handful of apple or cherry chips when you load the chicken.

Gear for this recipe

Monolith Classic Pro 2.0
mikamado.es/en/kamados/monolith-classic-pro-2-cart

Kamado Joe Big Block XL lump charcoal 9.1 kg
Clean lump to hold a steady 220 °C throughout the roast.

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado
mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

MEATER+ wireless WiFi thermometer
Probe to take the chicken off when the breast reads 74 °C, without overcooking.

mikamado.es/en/accesorios/meater-plus-wifi

Petromax FP35 Cast Iron Fire Skillet 35 cm with Handles
mikamado.es/en/accesorios/petromax-skillet-fp35

Full recipe at: mikamado.es/en/recetas/pollo-a-la-cerveza-piel-crujiente

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