

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

15 min

COOK

90 min

SERVINGS

4

TEMPERATURE

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 73°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

Kamado Joe Classic III 18"

18" Classic con altura de cupula de sobra para el pollo en pie sobre la lata

mikamado.es/en/kamados/kamado-joe-classic-iii

BBQ Future Half-Moon Ceramic Heat Deflectors (Kamado Joe Classic I/II/III, 2-pack)

Deflectores media luna del Classic para los 220 C indirectos que secan la piel

mikamado.es/en/accesorios/bbq-future-deflector-mediasluna-classic

Kamado Joe Big Block XL lump charcoal 9.1 kg

Lump limpio para mantener 220 C estables durante el asado

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

MEATER+ wireless WiFi thermometer

Sonda para sacar el muslo a punto sin pasarse de coccion

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

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

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