

Old Beer For Cooking

Written by Editor

Friday, 30 September 2011 15:59 - Last Updated Friday, 30 September 2011 16:05

I have some old beer in the fridge and I am no longer drinking beer and have since looking for ways to make full use of beer until I found this in Reader's Digest:



allrecipes® A tasty treat for all 

Beer Can Chicken

Recipe provided by Allrecipes

Ingredients (8 servings)	Directions
<ul style="list-style-type: none">• 1 whole chicken• 1 can beer• 280g butter• 2 tablespoons garlic salt• 2 tablespoons paprika• Salt and freshly ground pepper to taste	<ol style="list-style-type: none">1 Preheat barbecue for low heat.2 In a small frying pan, melt $\frac{1}{2}$ the butter. Mix in 1 tablespoon garlic salt, 1 tablespoon paprika, salt and pepper.3 Discard $\frac{1}{2}$ the beer, leaving the remainder in the can. Add remaining butter, garlic salt, paprika, and desired amount of salt and pepper to beer can. Place can on a disposable baking tray. Set chicken on beer can, inserting can into the cavity of the chicken. Baste chicken with the melted, seasoned butter.4 Place baking tray with beer and chicken on the prepared barbecue. Cook over low heat for about 3 hours, or until internal temperature of chicken reaches 80 °C.

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However, I find the instruction quite confusing especially the instruction 3.