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## Hickory Works Bestchestershire Sauce Beer Can Chicken

*This recipe is from Gordon Jones creator of Shagbark Hickory Syrup and a whole host of other delicious food products. For his falling-off-the-bone tender chicken Gordon uses his flavorful Bestchestershire Sauce. I like to serve the chicken with some of his Hickory Bark Smoked Gourmet Sea Salt.*

*Normally I re-write recipes that are sent to me but Gordon's folksy instructions needed no editing!  
You can find Gordon's products at [www.hickoryworks.homestead.com](http://www.hickoryworks.homestead.com).*

Get a 3 1/2 to 4 pound local Indiana chicken.

Remove all innards and wash the chicken thoroughly. Pat the chicken dry. Use a tablespoon to separate the skin from the breast meat of the bird.

Mix 6 tablespoons of Bestchestershire Sauce with 3 tablespoons of olive oil in a small bowl. Rub the chicken inside and out with this mixture and put it under the skin.

You will need 1 can of beer that has been set at room temperature. Using a bottle opener, punch several holes in the top of the can. This will help the beer escape while it cooks.

You will need to empty out some of the beer. Make sure that half of the beer is left in the can. You can add some Bestchestershire Sauce (roughly 1-2 tablespoons) through the holes to flavor the beer.

Place the chicken over the beer can. Holding the chicken upright, place the chicken over the beer can until the can is snugly fit inside the chicken. Place the chicken into a foil lined roasting pan to prevent any drippings from falling into the oven. (You can use the drippings to create your gravy.)

If your chicken is unstable, you can use skewers to help it stand.

Roast in the oven at 350 degrees for 2 hours, or until the skin is crisp, the chicken meat is done, and the juice runs clear.

You don't need to baste the chicken; the beer will ensure that the chicken remains moist.

Remove the chicken from the oven and CAREFULLY separate the chicken from the beer can.

Let stand ten minutes before carving.

Serves 3-4.

*Recipe courtesy of Gordon Jones.*