



The Ultimate Guide to Beer Can Chicken: A Fatty Butts BBQ Favorite

If you're looking for a dish that combines tender, juicy chicken with the irresistible flavors of your favorite beer, look no further than beer can chicken. At Fatty Butts BBQ, we believe this classic recipe is a must-have for every barbecue enthusiast. Whether you're hosting a backyard party or just craving something special, [beer can chicken](#) is the perfect blend of fun, flavor, and simplicity.

What Is Beer Can Chicken?

Beer can chicken, also known as beer butt chicken, is a method of grilling where a whole chicken is cooked upright with a can of beer inserted into its cavity. As the chicken roasts, the beer steams and infuses the meat with moisture and flavor, resulting in a bird that's crispy on the outside and incredibly tender on the inside.

Why Choose Beer Can Chicken?

Beer can chicken isn't just delicious—it's also a showstopper. The sight of a chicken standing tall on a grill sparks curiosity and conversation. But beyond its novelty, this method has several advantages:

- **Flavorful Moisture:** The steam from the beer keeps the meat juicy while adding subtle hoppy, malty notes.
- **Crispy Skin:** Cooking the chicken upright allows for even heat distribution, creating golden, crispy skin.
- **Versatility:** You can customize the flavors with different beer styles, rubs, and marinades.

At Fatty Butts BBQ, we've perfected this technique, ensuring every bite is bursting with flavor.

Ingredients You'll Need

To make beer can chicken the Fatty Butts BBQ way, you'll need:

- **1 whole chicken (4-5 pounds)**

- **1 can of beer (12 ounces)** – Choose your favorite lager, ale, or even a flavored beer for a unique twist.
- **2-3 tablespoons of BBQ dry rub** – Our signature Fatty Butts BBQ rub works wonders!
- **2 tablespoons of olive oil**
- **Optional: Fresh herbs (like rosemary or thyme) for extra aroma**

Step-by-Step Instructions

- 1. Prepare the Chicken:** Rinse the chicken thoroughly and pat it dry with paper towels. Remove any giblets from the cavity. Rub olive oil over the chicken, then generously coat it with your BBQ dry rub, ensuring even coverage inside and out.
- 2. Choose the Beer:** Open a can of beer and take a few sips (or pour out about a quarter of the beer). This creates room for the steam to circulate. If you like, add fresh herbs or spices to the beer for an extra layer of flavor.
- 3. Insert the Can:** Place the beer can upright on a sturdy surface. Carefully lower the chicken onto the can so it's sitting upright. The can should fit snugly into the cavity, helping to stabilize the chicken.
- 4. Prepare the Grill:** Preheat your grill to medium heat (around 375°F). If you're using charcoal, arrange the coals for indirect grilling. For gas grills, turn off the burners directly under the chicken. This prevents flare-ups and ensures even cooking.
- 5. Grill the Chicken:** Place the chicken (and beer can) upright on the grill. Close the lid and cook for about 1 to 1.5 hours, or until the internal temperature reaches 165°F in the breast and 175°F in the thighs. Use a meat thermometer for accuracy.
- 6. Rest and Serve:** Carefully remove the chicken from the grill (use tongs and oven mitts to avoid burns). Let it rest for 10-15 minutes before carving. This allows the juices to redistribute, ensuring every bite is succulent.

Tips from Fatty Butts BBQ

- **Experiment with Beers:** Light lagers are a safe bet, but darker beers like stouts or porters add rich, robust flavors. For a fruity twist, try a citrusy IPA or a fruity wheat beer.
- **Use a Beer Can Chicken Holder:** These handy devices provide extra stability, especially if you're cooking multiple chickens.
- **Don't Overdo It:** The beer should enhance the chicken, not overpower it. Stick to beers with moderate flavors for the best results.

Perfect Pairings

Beer can chicken pairs beautifully with classic barbecue sides. At Fatty Butts BBQ, we recommend serving it with:

- Creamy coleslaw
- Grilled corn on the cob
- Smoky baked beans
- Garlic mashed potatoes
- A refreshing glass of the same beer you used for cooking!

Why Choose Fatty Butts BBQ for Your BBQ Needs?

At Fatty Butts BBQ, we're passionate about bringing people together over incredible food. Our expertly crafted rubs, sauces, and grilling techniques ensure that your beer can chicken and every other barbecue dish will be a hit. Whether you're a seasoned pitmaster or a backyard beginner, we're here to help you create unforgettable meals.

Final Thoughts

Beer can chicken is more than just a recipe; it's an experience. From the sizzling sounds of the grill to the mouthwatering aroma of roasted chicken and beer, every moment is a celebration of flavor. So grab your favorite beer, fire up the grill, and let [Fatty Butts BBQ](#) guide you to barbecue perfection.