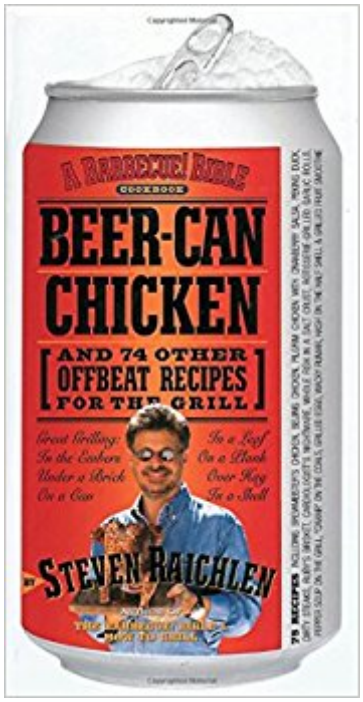
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Beer-Can Chicken: And 74 Other Offbeat Recipes For The Grill



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Synopsis

Chicken on a beer can? You bet! When Steven Raichlen, America’s barbecue guru, says it’s the best grilled chicken he’s ever tasted, cooks stop and listen. An essential addition to every grill jockey’s library, Beer-Can Chicken presents 75 must-try beer-can variations and other offbeat recipes for the grill. Recipes such as Saigon Chicken with Lacquered Skin and Spicy Peanut Sauce, Root Beer Game Hens, Beer-Can Turkey (uses the 32-ounce Foster’s), Stoned Chicken (it’s grilled under a brick), Dirty Steak, Fish on a Board (Salmon with Brown Sugar Glaze), Mussels Eclade-grilled under pine needles, Grilled Eggs, Wacky Rumaki, Rotisseried Garlic Rolls-even Grilled Yellow Pepper Soup will have your mouth-watering. Whether on a can, on a stick, under a brick, in a leaf, on a plank, or in the embers, each grilling technique is explained in easy-to-follow steps, with recipes that guarantee no matter how crazy the technique, the results are always outstanding. So pop a cold one and have fun.

Book Information

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Customer Reviews

Steven Raichlen’s Beer-Can Chicken tells everything one should ever need to know about roasting a chicken upright on top of a can of beer. For those who find that premise strange or silly (Raichlen, in fact, thanks his publisher for being "wacky enough" to produce the book), the author describes beer-can chicken as "the perfect bird, crackly crisp, succulent within ... the most flavorful chicken you’ve ever tasted."Raichlen’s goal is to encourage grillers to have fun and use their imagination, and he presents 74 "offbeat recipes" as starting points. Notable selections include Beer-Can Turkey, which requires a giant 32-ounce can of Foster’s to do the job; Welder’s Chicken, a stewing hen

wrapped in aluminum foil and turned with welder’s gloves; Dirty Steaks, cooked right on the coals; and Diabolical Chicken, soaked with spicy French mustard and which Raichlen makes "whenever I’m short on time or fancy ingredients but want to impress the hell out of my guests." There are also recipes for "beerless birds" (Ginger Ale Chicken, Black Cherry Soda Chicken), side dishes, and desserts, as well as info on grilling techniques and equipment.A chicken straddling a beer can, at the very least, makes a great conversation piece at an outdoor beer bash. Raichlen’s most helpful hint? Make sure the beer can is open before putting it on the grill. --Andy Boynton

After such all-encompassing efforts as The Barbecue! Bible and How to Grill, Raichlen turns his attention to a single and hilarious style of preparation, one based on an inspired theory: if there is anything a guy loves more than his grill, his brew and his gadgets, it is the opportunity to combine the three into a succulent main course. The basic technique is simplicity itself, boosted by just enough schoolboy rudeness to make it irresistible. Take one whole chicken, insert half a can of a favorite beer into its cavity, then prop it up on the BBQ. The can, in combination with the drumsticks, forms a tripod that keeps the bird upright, allowing the skin to achieve a fine crispness even as the internal steamer flavors the bird and eliminates the need for basting. A cornucopia of rubs, marinades, and beer-can fillers provides for more recipe variations than one would sanely care to attempt (massage the chicken in dill, sugar, garlic and mustard, pour a little Scandinavian liquor in with the ale and, voilÃƒËœ, Chicken Aquavit). For teetotalers, there are sauces made from cola, ginger ale, peach nectar or lemonade, each with the appropriate can of soft drink inserted into its awaiting fowl. He does include some recipes that might be better in theory than practice, such as the Quail on a Throne, which involves small cans of prune juice and a Cinnamon-Prune sauce. Subtle safety tips are proffered (Never grill a bird on an unopened can!). Copyright 2002 Cahners Business Information, Inc.

I think the biggest thrill of cooking outdoors is to do something that is "different" than your normal hamburgers on the Grill.Beer Can Chicken is easy to do, cheap, looks really good cooking and taste great. The only problem is you have to waste one can of beer!You can get just about any recipe off the internet so this book has some fun factor being shaped like a beer can. We did find a couple of Rub recipes that were interesting.

Can’t wait to start cooking!!

This book was a Christmas gift for a friend. I knew he would enjoy it because I have been enjoying mine for years. Great and unique recipes for taking beer can chicken to new levels. Not limited to beer or chickens though. Recipes include Coke, ginger ale, lemonade, iced tea, root beer, pineapple juice, Aquavit, Retsina, Sake, duck, tuna, mahimahi, swordfish, mussels, clams, side dishes, veggies, cheese, and desserts. Lots of ideas for getting adventurous on your grill. I definitely recommend this book for anyone who is having an affair with their BBQ.

This book gives excellent guidance for beginner and experienced grillmeisters alike. From explaining the basics of charcoal and gas grilling (laying a firm foundation of knowledge)- to making sake chicken with a wasabi rub - to grilled peaches(!), Steven Raichlen has written a masterpiece of practical grilling instruction. His writing is straight-forward and conversational, and he will improve your skills - and repitoire of recipes - in no time. Why make mistakes and waste your time and money? Read Steven’s book and benefit from his experience. Highly recommended for anyone who is just starting grilling, and others who know they could have better results if they just knew what to do.

Great book, I have made three chickens so far. I like to use gloves to pull the chicken off safely, these are the ones I use: http://amzn.to/1CRU2T5 and here is the holder I use to make Beer Can Chicken: http://amzn.to/1espDVt

haven’t tried any recipes yet because it’s a hubby gift, but it looks like it has some fabulous and simple things in it.

Great gift for Christmas!

Always like his books

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