

Tim Farmer's Country Kitchen

ALE-8-ONE WHOLE CHICKEN

*1/2 cup brown sugar
1/2 cup paprika
1 teaspoon salt
2 tablespoons pepper
1/2 stick of butter
1/2 can Ale-8-One*

Mix first 4 ingredients together. Add 1 teaspoon of mix to the Ale-8-One can. Mix 2/3 of remaining mix into butter and apply under the skin of the chicken. Dust outside of chicken with 1/3 remaining dry spice mix. Place cavity of chicken on top of Ale-8-One can and place on grill. Grill at 350-375 degrees for 1 1/2 hour.



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