

## **BEER CAN CHICKEN**

- 3 lg chicken's
- 3 cans of beer
- 3 tsp garlic powder
- 6 red potatoes
- ½ bag carrots

Use the Ultimate Roaster or Ultimate Dutch Oven and Enhancement lid

Spray the cone, bottom rack and inside with Pam or any cooking spray oil.

Wash the chicken well open one can of beer and pour ¼ of it into the bottom of the oven keeping can ¾'s full with 1 tsp garlic powder. Place the can inside the body cavity and Place on the bottom rack. Continue with other two.

Season to your likings. (One Step chicken season is good). Place the potatoes between each chicken and add the carrots on the top. Place on the Camp Chef Stove on med low heat. Place the thermometer in one of the chicken breast and cook to 170 degrees this should take about 1 hour and 25 min.