



## Gnome Beer Can Chicken

### ➤ Beer Brine

3 Cans Surly Hell

1/3 Cup Kosher Salt

3 Tbsp Cry Baby Craigs Hot Sauce

2 Tbsp Paprika

3 Tbsp Brown Sugar

Place Whole Chicken in brine overnight

### ➤ Dry Rub

¼ 14 Spice Dry Rub

1 TBSP Smoked Paprika

2 Tbsp Fresh Crushed Garlic

2 Tbsp Fresh fine chopped onion

2 Tbsp Kosher Salt

Dry Chicken, Rub chicken with dry rub until covered

Place Chicken on 1 can of surly hell

Place in large steel pan and cover with tin foil

Cook for 1 hour at 350 degrees / Chicken 160 degrees

Uncover and place on broil to crisp up

Remove chicken and let rest 10 minutes

Use broth left in pan as your sauce for the chicken