




Beer-butt chicken

A great way to impress your fellow braaiers! The beer adds loads of flavour to the chicken.

 Less than 2 hours **Serves:** 4

Recipe Type: Mains

Main Ingredient: Chicken

Ingredients

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1 PnP chicken
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1 dash salt and pepper, or to taste
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45 ml PnP sunflower oil
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100 grams harissa paste
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Method

- Season chest cavity of 1 whole chicken with salt and pepper.
- Rub chicken skin with oil and harissa paste.
- Place 1 open can (330ml) beer on a Weber grid over medium coals.
- Stand chicken upright over can.
- Braai chicken with lid closed for 1-1½ hours.
- The meat is done when the juices run clear from an incision made in the thickest part of the breast.
- Remove can and serve chicken with roast veg.