

# Beer Can Chicken



**Serves 4    Prep 10 mins**

**Cooking 50 mins - 1h    Easy**

## Ingredients

1/2 lemon, sliced

1 lemon, cut into wedges to serve  
handful of parsley, finely chopped

1/2 tsp sumac

1 medium chicken (make sure the chicken is not too large, or it will not fit into the oven)  
vegetable oil, for rubbing

1 can lager, stout or beer

1. Preheat the oven to 200C/180C fan/gas 6. In a bowl, mix the lemon, parsley, salt and sumac.
2. Stuff the mixture into the chicken, ensuring that you compact it in and leave enough space for the can of beer. Rub the outside of the chicken with vegetable oil.
3. Open the can of beer, pour 1/4 into a glass and place the can in a roasting tray. Position the chicken on top so it sits upright onto the can.
4. Put it into the oven for 50 or until cooked through. Make sure the chicken is stable or it will fall over in the oven. Check that the chicken is cooked by pulling the leg away from the body and making sure the juices run clear.
5. Once cooked, cut the chicken and pull the joints apart. Serve on a plate with lemon wedges.