



Smother raw chicken in yellow mustard and coat with your favorite smoker rub. Dice up one yellow onion and add that, along with minced garlic and green chilies, into a can of beer. Place beer can in a holder, and sit chicken upright over the can. Smoke chicken at 225 degrees for 4 hours, or until the internal temperature reaches 165 degrees.



pasture raised

S M O K E D

beer can chicken