



Olive on Tap Garlic Butter Olive Oil Beer Butt Chicken

A whole chicken is seasoned and slowly cooked on the grill. This is a bit unorthodox, but the end result is moist, flavorful, and amazing. All you'll need is some chicken, butter, beer, and seasonings.

INGREDIENTS: 3/4 cup *Olive on Tap Garlic Butter Olive Oil* * 2 tablespoons garlic salt * 2 tablespoons paprika * salt and pepper to taste
1 (12 fluid ounce) can beer * 1 (4 pound) whole chicken

Preheat an outdoor grill for low heat.

In a small skillet, 1/2 cup garlic butter olive oil. Mix in 1 tablespoon garlic salt, 1 tablespoon paprika, salt, and pepper.

Discard 1/2 the beer, leaving the remainder in the can. Add remaining garlic butter olive oil, garlic salt, paprika, and desired amount of salt and pepper to beer can. Place can on a disposable baking sheet. Set chicken on can, inserting can into the cavity of the chicken.

Baste chicken with the melted, seasoned garlic butter olive oil.

Place baking sheet with beer and chicken on the prepared grill. Cook over low heat for about 3 hours, or until internal temperature of chicken reaches 180 degrees F (80 degrees C).

Olive on Tap - 5757 Sanibel Drive #7, Minnetonka, MN - (952) 933-5891 - www.oliveontap.com