Beer can

~5 lbs chicken

1. Brine Overnight:
   - 1 gallon of cold water (or enough to completely submerge the chicken)
   - 1 cup kosher salt
   - 1 tbs ground black pepper
   - 1 tbs cayenne
2. Let sit in fridge for a few hours after rinsing brine off. Rubbed with olive oil and then the chicken rub
3. Cut the whole top off of the beer can using a can opener
4. Place chicken on to beer can/stand
5. Smoked on 225° with ~2oz cherry for 3 - 4 hours

You can also put extra whole herbs into the beer can to give the chicken some extra flavor like rosemary or thyme



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