

Synopsis

Chicken on a beer can? You bet! When Steven Raichlen, America's barbecue guru, says it's the best grilled chicken he's ever tasted, cooks stop and listen. An essential addition to every grill jockey's library, Beer-Can Chicken presents 75 must-try beer-can variations and other offbeat recipes for the grill. Recipes such as Saigon Chicken with Lacquered Skin and Spicy Peanut Sauce, Root Beer Game Hens, Beer-Can Turkey (uses the 32-ounce Foster's), Stoned Chicken (it's grilled under a brick), Dirty Steak, Fish on a Board (Salmon with Brown Sugar Glaze), Mussels Eclade-grilled under pine needles, Grilled Eggs, Wacky Rumaki, Rotisserie Garlic Rolls-even Grilled Yellow Pepper Soup will have your mouth-watering. Whether on a can, on a stick, under a brick, in a leaf, on a plank, or in the embers, each grilling technique is explained in easy-to-follow steps, with recipes that guarantee no matter how crazy the technique, the results are always outstanding. So pop a cold one and have fun.

Book Information

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Customer Reviews

Although this book sounds a little gimmicky, it is still packed with many quality recipes. If anyone has used Raichlen's previous books, you know the recipes produce outstanding results - and this book is no different. I've tried about 12 recipes so far and they've all been outstanding. The Coca-Cola can chicken is every bit as good as the title recipe. (In other words, restaurant quality, or better)The majority of the book is beer can chicken and its derivatives. And there are quite a few variations on the theme, almost enough to make you forget that this is mostly a book about poultry on a can full of some sort of liquid. Don't get me wrong, the resulting dishes are varied and spectacular, running the

gamut from true American barbecue to Asian, to Indian, to Middle East, etc. - similar to his Barbecue Bible. However, you'd better like poultry if you buy this book. There are some meat, fish, and vegetable dishes (and dessert), but it's mostly poultry on a can. One plus that the author mentions, and most people will figure out, is that even though it is mostly poultry on a can recipes you don't need to stop there. There are so many rubs, sauces, and marinade recipes in there, you can really be creative and do whatever you like with them. Throw in some good tips here and there and you've got a great book. Call it 4-4.5 stars, simply because the author's previous barbecue books are true 5 star books that are hard to live up to.

As a long-time fan of basic "beer-can chicken", I was intrigued by this book and bought it for my husband. Its terrifically original, with lots of unique recipes and variations on the "beer can chicken" theme. (Including recipes for roasting a turkey on a Foster's can and quail on little bitty cans). If you're looking for new and interesting ways to grill, this is a great book.

This book is perfect as a gift for the griller in the family. But the I bought How To Grill by the same guy. A much better buy, more diverse recipes, awesome photos showing you step by step....

I became interested in this book after watching the TV show BBQ Bootcamp on the Food Network (try to watch that show if you can, it will help you understand the logic behind the recipes). Now that I have the book and have tried some of the unusual easy recipes I am more pleased than ever. The Beer Can Chicken alone may be the best chicken I've ever had. It's extra juicy and a little spicier than I would have expected but VERY GOOD.

This is a handy guide for anyone looking to find new recipes for your gas grill. I love cooking on the grill, and this book provided some interesting variations on some old favorites. Not every recipe was 5 star, but none were terrible. I am certain there is something for everyone.

This book has awesome tips and trick and rub recipes. This is one of my most used cook books. I mix and match things he shows and he has improved my cooking and expanded what I thought was possible...and what types of thing go together.

A nice variety of rubs, sauces and techniques, for the beginner or the expert looking for something different. Not quite the beer can chicken I ate in Chicago, but a delicious start, and I have no fear of

creating my own variations with some suggestions from the book.

Great book, I have made three chickens so far. I like to use gloves to pull the chicken off safely, these are the ones I use: <http://amzn.to/1CRU2T5> and here is the holder I use to make Beer Can Chicken: <http://amzn.to/1espDVt>

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