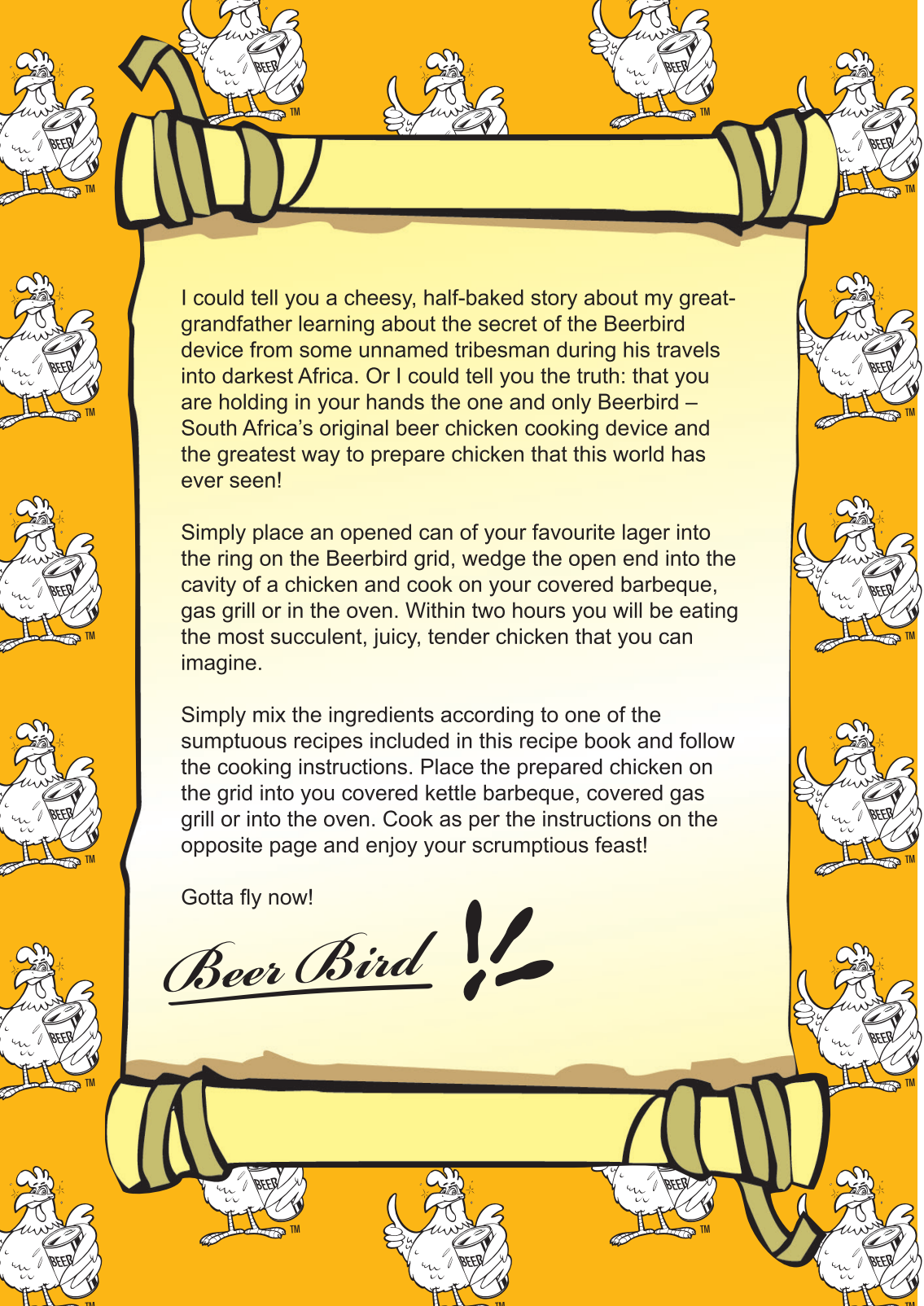




BEER CHICKEN RECIPE BOOK



I could tell you a cheesy, half-baked story about my great-grandfather learning about the secret of the Beerbird device from some unnamed tribesman during his travels into darkest Africa. Or I could tell you the truth: that you are holding in your hands the one and only Beerbird – South Africa’s original beer chicken cooking device and the greatest way to prepare chicken that this world has ever seen!

Simply place an opened can of your favourite lager into the ring on the Beerbird grid, wedge the open end into the cavity of a chicken and cook on your covered barbeque, gas grill or in the oven. Within two hours you will be eating the most succulent, juicy, tender chicken that you can imagine.

Simply mix the ingredients according to one of the sumptuous recipes included in this recipe book and follow the cooking instructions. Place the prepared chicken on the grid into you covered kettle barbeque, covered gas grill or into the oven. Cook as per the instructions on the opposite page and enjoy your scrumptious feast!

Gotta fly now!

Beer Bird !!

STANDARD INSTRUCTIONS FOR ALL RECIPES

STANDARD BEER BIRD

Ingredients

- 1 whole chicken
- 1 spices & ingredients from following pages
- 1 can of lager or beer



Preparation

Ensure you have an adequate stock of your favourite lager or beer. Open a can and quench your thirst. (Repeat as required!) Remove neck, giblets and excess fat from the chicken and discard. Spice as per recipes on the following pages. Set aside.

Open another can and take several gulps (make them small gulps so that the can is still just over two thirds full). Place can on a solid surface. Grabbing a chicken leg in each hand, plunk the bird cavity over the can. Transfer the bird-on-a-can to your Beerbird® grill and place in the centre of your covered barbecue or in your oven. If you are using an oven, don't forget to place a drip tray under the chicken. Once the oven is closed or you have put the lid on your barbecue, crack open another frostie, sit back and wait for the juiciest, most tender and flavourful chicken you will ever taste.

Cook the chicken over medium-high, indirect heat (i.e. no coals or burners directly under the bird), with the barbecue cover on, for up to 1 and 3/4 hours or until the internal temperature registers 74° C in the breast area and 82° C in the thigh, or until the thigh juice runs clear when stabbed with a sharp knife. If cooking in an oven, cook at gas mark 4. Please note that the beer does not evaporate during the cooking process. As such, expect the can to be as full as when you started. Remove from the barbecue or oven and let rest for 5 - 10 minutes before carving. Enjoy with more of your favourite amber nectar!

REMEMBER: Beerbird is also delicious when soft drink substitutes are used (like cola, carbonated fruit juice and ginger beer.)

Q. Why Couldn't The Chicken Find Her Eggs?
A. Because She Mislaid Them.



BARBEQUE BEER BIRD (TRIPLE B)

Ingredients

- 1 whole chicken
- 1 can lager or beer
- 1/4 cup coarse salt
- 1/4 cup dark brown sugar
- 1/4 cup sweet paprika
- 2 tablespoons freshly ground black pepper
- Cooking or olive oil



Preparation

Put the salt, brown sugar, paprika, and pepper in a small bowl and stir to mix. (Your fingers actually work better for mixing the rub than a spoon or whisk does). Rub the chicken lightly with a thin layer of oil both inside and out. Sprinkle your barbeque mix over the chicken, rubbing to ensure an even covering of the spice. Insert the can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.

Q. When Fruit Comes From A Fruit Tree, What Kind Of Tree Does Chicken Come From?
A. A Poul Tree.



ITALIAN BEER CHICKEN

Ingredients

- 1 whole chicken
- 1 can lager or beer
- Cooking or olive oil
- 4 cloves crushed garlic
- Pinch of cayenne
- Fresh basil
- Salt and pepper



Preparation

Finely chop up the fresh basil. Mix the basil with some of the crushed garlic, a pinch of cayenne and the salt and pepper. Rub the chicken lightly with a thin layer of oil both inside and out. Place the crushed garlic into the can. Rub your basil, garlic, cayenne, salt and pepper mix over the chicken to ensure an even covering. Insert the can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.

Q. Why Did The Blonde Roast A Chicken For 2 And A Half Days?
A. It Said Cook It For A Half Hour Per Pound, And She Weighed 130.



PORTUGUESE PERI PERI

Ingredients

- 1 whole chicken
- 1 can lager or beer
- 1 teaspoon of salt
- 1 teaspoon of pepper
- 1 teaspoon peri peri dry spice
- 2 cloves crushed garlic
- 150ml of peri peri sauce



Preparation

Put the salt, pepper and peri peri dry spice in a small bowl and mix with your fingers. Rub the chicken lightly with a thin layer of peri peri sauce both inside and out. Sprinkle your salt, pepper and peri peri spice mix over the chicken and rub to ensure an even covering of the spice. Place 2 cloves of crushed garlic and 1 teaspoon of peri peri sauce into the can. Insert the can into the bird's cavity and transfer the bird-on-a-can to your Beerbird® grill.

- Q. Why Does A Chicken Coup Have Two Doors?**
A. If It Had Four, It Would Be A Sedan.



DELECTABLE LEMON AND HERB CHOOK

Ingredients

- 1 whole chicken
- 1 can lager or beer
- 2 teaspoons mixed herbs
- 1 teaspoon black pepper
- 1/2 teaspoon salt
- 2 teaspoons cooking or olive oil
- 1 lemon



Preparation

Cut lemon in half. Insert 1 half into the chicken's cavity and squeeze the juice from the other half into a cup. Mix the black pepper, salt, oil and mixed herbs into the cup with the lemon juice. Thoroughly coat the chicken inside and out with this mixture. Insert the can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.

Q. What Do You Get When You Cross
A Ghost With A Chicken?
A. A Poultry Geist.



MUSTARD BUZZARD

Ingredients

- 1 whole chicken
- 1 can lager or beer
- 1/2 cup Dijon mustard
- 1 teaspoon black pepper
- 1 teaspoon salt
- 1/2 cup Italian salad dressing



Preparation

Season outside of chicken with salt and pepper. Coat chicken with Dijon mustard. Drink 2/3 of the lager or beer and pour the 1/2 cup of Italian salad dressing into the can. Insert the can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.

**Q. What Do You Get When You
Cross A Chicken With A Dog?**
A. A Hen That Lays Poached Eggs



SPICED SPRING CHICKEN

Ingredients

- 1 whole chicken
- 1 can lager or beer
- 2 teaspoons salt
- 1 teaspoon white sugar
- 1/2 teaspoon ground cloves
- 1/2 teaspoon mixed spices
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 4 cloves crushed garlic
- Cooking or olive oil

Preparation

Rub the chicken lightly with a thin layer of oil both inside and out. Mix the salt, sugar, cloves, mixed spice, nutmeg and cinnamon in a small bowl. Coat chicken with this dry mix and put 1/2 teaspoon of this mix into the can. Put the crushed garlic into the can. Insert the can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.



**Q. What Do You Get When You Cross
A Chicken With A Guitar?**
**A. A Chicken That Makes Music
When You Pluck It**



MEXICAN FOWL

Ingredients

- 1 whole chicken
- 1 can lager or beer
- 1/4 cup cooking or olive oil
- 1/2 cup lemon juice
- 1/2 cup chopped coriander
- 1/2 fresh lime (or lemon)
- 1 packet taco seasoning



Preparation

Using a basting brush, coat the chicken inside and out with the lemon juice. Try and get some lemon juice under the skin in the chicken's breast area. Also place some of the chopped coriander under the skin where possible. Cover with aluminium foil and place chicken in the fridge for an hour. Remove the chicken and baste with the remaining lemon juice and allow it to drain. After draining, lightly rub the chicken with the oil. Add the taco seasoning and ensure that the entire chicken is coated. Stuff the fresh lime (or lemon) half and the remaining coriander into the bird's cavity. Insert the can into the bird's cavity and transfer the bird-on-a-can to your Beerbird™ grill.

- Q. What Do You Get When You Cross A Chicken With A Bell?**
A. An Alarm Cluck.



DON'T BE AFRAID TO EXPERIMENT!

Don't be afraid to experiment with different ingredients. After all, you are the chef who is putting together this masterpiece. Stamp down your spur of authority and create sumptuous alternatives to the recipes contained in this booklet. If others can't stand the heat, they shouldn't be in the kitchen (or near the barbeque).

If you do stumble across a beer chicken recipe that you feel is worth crowing about and would like to share it with other beer chicken lovers, feel free to email it to us at recipes@beerbird.co.za.





www.beerbird.co.za

**Q. Which Came First, The
Chicken Or The Egg?**
A. Neither, The Rooster.



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