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“Drinking beer promotes freedom of speech!”

BEER
on the wall

Presents...

Beer Butt Chicken

Summertime is here again and that means it's BBQ season! Because nothing goes better with BBQs than a nice, cold brewski, it seems perfectly natural that we should somehow combine the two. It's time again for us to push a classic chicken and beer recipe - **Beer Butt Chicken!**

In short, the idea is to shove a can of beer up the chicken's butt and stick it on the grill. A nice slow cook always turns out a flavorful, juicy delight. Although this recipe is not very popular in the chicken community, most humans really like it a bunch! Here goes...

Pick your brew - we recommend a hefeweizen, wheat beer, or pale ale, but you can definitely experiment with any of your favorite beers to see what new, exciting flavors they turn out. We do not recommend using light, fizzy beers because they won't add any real flavors to the bird... *and they're just plain wussy beers.* You'll need at least a six pack of good beer for this recipe.

Step One - Crack open a beer for you to drink while you make a nice mixture of your favorite dry spices like salt, pepper, oregano, garlic powder, onion powder, paprika, thyme, and a bit of chili powder if you want some kick. Mix all the spices together on a plate.

Step Two - Drink another beer while you trim the fat from the chicken, give the giblets to the cat, and brush the chicken with a light coating of olive oil. Then roll the oiled chicken around in the spice mixture being sure to completely coat the entire chicken with your dry spice mixture.

Step Three - Since most good beers don't come in cans, you will need a soup can or something similar. Pour about 2/3 of a beer into the clean soup can along with a few

cloves of minced garlic, and carefully slide the can up the chicken's butt leaving about an inch or two of the can exposed. It is considered common courtesy to oil up the can before penetrating the chicken. Close the neck opening of the chicken with toothpicks to keep the beer flavor in.

Step Four - Pour the remaining 1/3 beer and a little water into a pie tin and place the tin on your grill. Put the chicken in the tin in a sitting position so that the can and the chicken's two legs form a tripod, as shown.



Step Five - Cover the grill and drink the remaining beers while you cook the chicken. Cooking times will vary from about 1 to 3 hours depending on your grill & the chicken.

The chicken is done when its temp reaches about 170 degrees in the deepest part of the breast or when you can wiggle the chickens legs freely and they feel like they are going to fall off. **Good Luck and enjoy the feast!**

For more variations on this recipe, just go online and type "Beer Butt Chicken" into your favorite search engine.

**Need a great beer for your chicken?
We have a fabulous selection of fine
microbrews available online at::**

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or call toll free 1-888-840-2337

Quote of the Month

“When I read about the evils of drinking, I gave up reading.”

— Henry Youngman

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Warning - Consumption of alcohol is a major factor in dancing like a retard.

Bunch of the Month Club®

This Month's Featured Brews

Man Eater Pale Ale

Shark Attack Brewing Co.

The "Red Triangle" is bounded by three points - The beautiful seaside city of Monterey, Pt. Reyes National Seashore, just north of San Francisco, and the Farallon Islands, about 28 miles due west of the Golden Gate Bridge in the Pacific Ocean.

Each year, in the late summer, the region bustles with marine mammal activity, and great white sharks that feed on the unwary prey. Their migration is predictable. Each year they turn up at the same place at the same time - The Red Triangle - occasionally crossing paths with humans who defiantly swim and surf in these dangerous waters.

The Red triangle gets its name from a long history of shark attacks - mostly by this dense population of Great White sharks, due mainly to the high population of sea lions and other like mammals.

Man Eater Pale Ale, a classic golden ale, is fermented cooler and given an extra week of cold conditioning for the crisp finish of a lager. They only use all American malts and Liberty and Mount Hood hops which give it a very nice and subtle hop bouquet and aroma. This is a very nice summertime ale that will certainly quench your thirst after a hard day of surfing. *Have a Shark Attack!*

Big Ass Beer

Dukes Brewing Company

With their home nestled in the foothills of Northern California's Gold Country, these guys put out some very good beers, formerly only available in big, liter sized bottles, hence the names "Big Ass Beer."

In October of 2001 they bottled a batch of the Big Ass Beer in 12 oz bottles just for Beer on the Wall's Beer of the Month Club members, and it proved so successful that they have had it available in local establishments ever since.

The 12 ounce sizes proved to be so successful, that they have also released their other two beers (Duke's Big Ass Bock and Dodger Hator) in 12 oz bottles as well.

The namesake, Duke, comes from a very friendly, and very big, black Labrador retriever named Duke. We had the pleasure of meeting him and throwing the stick a few times when Ray Horwath, owner of Duke's Brewing Company visited our facility recently to personally deliver a fresh batch of their fine beers.

All of the beers brewed by Duke's Brewing company are wheat beers. This means that they are brewed using wheat malts instead of barley malts in the brewing process.

We are including two beers from Dukes Brewing Company this month

Dodger Hator

Dukes Brewing Company

so our members can sample two wheat beers, brewed by the same brewer but in very different styles.

Both are brewed with wheat malts instead of barley and utilize different strains of yeast which give them completely different flavors and aromas.

Duke's Big Ass Beer is an extremely well brewed hefeweizen with an almost fruity, banana taste - true to the classic German style. It can be served with or without the traditional lemon slice which will pick up the citrus aroma nicely. It is brewed with 2 special malts that give it a slight bread-like flavor making it an excellent match with pasta or seafood dishes.

Duke's Dodger Hator is brewed in the classic weizenbock style, but a bit lighter and smoother than the true weizenbock connoisseur would expect.

It is an amber hued, full-bodied brew that is slightly sweet and has a hint of spice in its aftertaste. All around, it is a very nicely brewed beer and it is extremely easy to drink—almost too easy!

Ray is a huge San Francisco Giants fan, and every year during baseball season he brews a few batches of this beer to highlight the classic rivalry between the Dodgers and the Giants.

We hope you enjoy tasting and comparing these two wonderful beers.

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