

Drunken Chicken

(from Rufus Poché - our former neighbor in Louisiana)

1 chicken or up to 6 chickens . . . whatever fits on your grill and your company . . .

Keep the skin on, and clean it well. While it is still wet, powder it with *Tony Chacheres Original Seasoning*, as much as it will hold. (You can find it at Safeway in the spices section. It is in a green shaker with red letters. This seasoning is very strong and will make your nose run and cause immediate sneezing!) Pour 1/2 can beer into glass and reserve. Put the can with the other 1/2 of beer inside the chicken. (Now the chicken is sitting up and all but waving at you). Tuck the wings back so they don't burn. Place on BBQ (sitting up) and cook with lid closed 350 - 400 degrees (medium indirect heat) for an hour. Don't peek. Drink the reserved beer. Check for doneness after an hour and remove the chicken from the grill and carve. I suggest you remove the skin before eating, unless you are very brave. . .