

# Dr. Pepper Grilled Chicken on a Can



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Modified from: [www.comfycuisine.com](http://www.comfycuisine.com)

Serves 4

2t smoked paprika	1t brown sugar	1 whole chicken, 3~4 pounds
1t salt	1/2t ancho powder	1T olive oil
1t garlic powder	1/2t black pepper	1 can Dr. Pepper

Preheat grill to 500 degrees. Mix together smoked paprika, salt, garlic powder, brown sugar, ancho powder and black pepper.

Rinse inside of chicken cavity and pat dry. Sprinkle with 2t of the paprika rub. Brush outside of chicken with olive oil and generously coat with remaining rub.

Wash the soda can with soap and water! Open can, remove 3/4c of soda and poke 3 additional holes in the top of the can.

Turn off all of the grill burners except the outside two. Place chicken on Dr. Pepper can and place on grates that are not over the fire. Close the grill lid and cook until skin is golden brown and crisp, juices run clear and thigh meat registers 175 degrees, approximately 60~75 minutes. Rotate chicken half way through cooking.

Remove chicken from grill, rest 15 minutes, remove can and slice.

**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)