

## **Beer Can Chicken:**

### Ingredients:

- 1 whole chicken (about 5 pounds)
- 1 tablespoon olive oil
- 1/4 cup McCormick® Grill Mates® Montreal Chicken Seasoning
- 1 can (12 ounces) beer

### Instructions

- Prepare grill for indirect medium heat (350°F to 375°F). Preheat grill by turning all burners to medium. Turn off burner(s) on one side of grill. While cooking keep lid closed and adjust unlit burner as necessary to maintain medium heat.
- Rub chicken with oil. Rub cavity with 1 tablespoon of the Chicken Seasoning. Sprinkle remaining Chicken Seasoning evenly over surface of chicken.
- Remove about 2 ounces of beer and poke 2 holes in top of can. Hold chicken upright (legs pointing down) and insert opened beer can into cavity. Stand chicken in upright position on unlit side of grill. Position legs to best support chicken (similar to a tripod). Close lid.
- Grill chicken 1 1/2 hours or until cooked through (internal temperature reaches 165°F in the thigh). Remove chicken from can before serving.

## **Brown Sugar Bourbon Wings:**

### Ingredients:

#### Wings Seasoning

- 2 pounds chicken wing pieces
- 1 tablespoon vegetable oil
- 2 tablespoons light brown sugar
- 2 teaspoons McCormick® Garlic Powder
- 2 teaspoons McCormick® Onion Powder
- 1/2 teaspoon McCormick® Smoked Paprika
- 1/2 teaspoon sea salt from McCormick® Sea Salt Grinder
- 1/4 teaspoon McCormick® Pure Ground Black Pepper

#### Brown Sugar Bourbon Wing Glaze

- 1/4 cup vegetable oil
- 1/4 cup pure maple syrup
- 2 teaspoons McCormick® Grill Mates® Brown Sugar Bourbon Seasoning

### Instructions

- Toss wings with oil in large bowl. Mix remaining seasoning ingredients in small bowl. Sprinkle seasoning mixture over wings; toss to coat well.
- Grill wings over medium-high heat 15 to 18 minutes or until cooked through, turning frequently.
- *Glaze:* Whisk oil, syrup and Seasoning in large bowl until well blended.
- Toss grilled wings with Brown Sugar Bourbon Wing Glaze.