



# Tandoori Energy Drink Can Chicken

Prep 15 m | Cook 1 h 15 m | Ready in 1 h 30 m

## Ingredients

- ½ can energy drink (Red Bull, Monster or other)
- 1 whole chicken
- Tandoori spices



## Directions

1. Preheat an outdoor grill for medium-high heat, about 190 degrees C.
2. Put the half-full can of energy drink in the centre of a plate.
3. Rinse the chicken under cold running water. Discard giblets and neck from the chicken; drain and pat dry. Rub the chicken with the Tandoori spices. Fit the whole chicken over the energy drink can with the legs on the bottom; keep upright. Sprinkle 1 teaspoon of the Tandoori spices into the top cavity of the chicken. The energy drink may foam up when the Tandoori spices fall inside the can.
4. Place the chicken, standing on the can, directly on the preheated grill. Close the lid and barbeque the chicken until no longer pink at the bone and the juices run clear, about one hour and 15 minutes. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 82 degrees C. Remove the chicken from the grill and discard the energy drink can. Cover the chicken with a doubled sheet of aluminium foil and allow to rest in a warm area for ten minutes before slicing.

