

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Cinnamon Curry Beer-Can Chicken

Fresh, real (Ceylon) cinnamon has a special aroma and sweetness that Cassia and other "substitutes" simply can't match. Here, it's used for Real Man Food...

*1 tsp cumin seeds*

*½ tsp black peppercorns*

*½ tsp coriander seeds*

*4-5 green cardamom pods*

*1 Tbsp Garam Masala curry powder*

*1 tsp ground cinnamon (not cassia!)*

*½ tsp Kashmiri chile powder*

*1 tsp red pepper flakes*

*1 tsp (2 cloves) minced garlic*

*2 Tbsp finely grated ginger*

*1½ tsp kosher salt*

*2 Tbsp extra-virgin olive oil*

*1 chicken (3-4 lb), skin on, cleaned*

*1-2 tsp brown sugar*

*2-3 shallots, peeled, sliced*

*3 cinnamon sticks, broken in pieces*

*1 can high-quality beer*

*1 cup plain low-fat or fat-free yogurt, at room temperature*

*2 large, ripe tomatoes, seeded and chopped*

*3 Tbsp chopped cilantro*

In a small skillet over medium-high heat, dry-toast cumin, peppercorns, coriander and cardamom for 3-4 minutes, or until fragrant and seeds begin to brown. Place in spice grinder and process to powder. Place in a medium mixing bowl with all ingredients down through kosher salt; stir to combine.

Set grill for medium high, indirect grilling. Pat chicken dry with paper towels. Mix sugar, shallots and cinnamon bits together, then force under the skin over the breast and thighs. Coat chicken with the curry rub, Collect any bits that don't stay on the bird. Open beer, drink about half, then make several more holes in the beer can top; add collected rub remains to beer. Push beer can into chicken cavity so that chicken sits up; place in a shallow roasting pan to collect drippings. Roast in the grill for 60-75 minutes, or until juices run clear and internal temperature (measured in breast meat) is at least 165° F.

Remove and discard beer can, place chicken on plate to rest, and make the sauce. Transfer drippings to a medium saucepan and bring to a boil. Reduce heat and slowly whisk in yogurt to prevent curdling. Remove from heat and add about ⅔ of the tomatoes and cilantro; stir to combine. Garnish chicken with remaining tomatoes and cilantro. Serve with sauce on the side with sliced chicken, salad and rice (and more beer).

Yield: Four servings

Preparation time: 20 minutes

Cooking time: 75-90 minutes

