



Beer Can Chicken Burritos with Homemade BBQ Sauce

For Filling:

1 whole chicken, thawed
3 Tbsp olive oil
Liberal amount of your favorite seasoning
1 can black beans, drained
1 can hominy, drained.
salt and pepper to taste
1 1/2 tsp cumin
8 large tortillas
1/2 cup queso blanco, shredded

For Sauce:

1 can of dark beer
2 habanero peppers, halved
2 cloves garlic, smashed
3 Tbsp Old Bay seasoning, divided
2 Tbsp butter
1 bottle steak sauce
2 Tbsp southwest spicy mustard
1/2 cup ketchup
2 Tbsp honey (molasses or brown sugar ok)

Preparation Instructions:

Cover chicken with olive oil, then rub with seasoning over all sides. Slip a little under the skin, too.

Use a chicken/can holder. Pour out 1/3 of the beer and remove the top. Set into holder and add habaneros, garlic and 2 T Old Bay seasoning. Set holder on grill and place chicken on top. Smoke for about 3 hours until chicken reaches 170-180 degrees. Remove from grill.

Set chicken aside to rest and pour beer mixture into a saucepan. Add butter, steak sauce, mustard, ketchup, honey and the remaining Old Bay Seasoning. Put on grill until slightly reduced.

Pull meat off of chicken and put in a skillet. Add the cans of beans and hominy, cumin, salt & pepper. Stir well to combine. Put skillet on the grill until warmed through.

First remove the chicken skillet from the grill, leaving the sauce to continue cooking. Put 3/4 cup of the mixture on a tortilla and top with 2 Tbsp cheese. Roll into burritos and put them on the grill until golden brown.

Cut each burrito on a plate and top with barbeque sauce. Enjoy.