

 **KING KOOKER** *Outdoor Cooking Products* by: Metal Fusion Inc.

DIRECTIONS

Prepare your thawed chicken for cooking by emptying the cavity, rinsing it, and patting dry with paper towels. Generously rub in either **KING KOOKER SWEET & SPICY DRY RUB** or **KING KOOKER CAJUN SEASONING** to the inside and outside of the bird. Cover and refrigerate the chicken while you preheat your grill, oven or smoker.

Pour out half of your 12oz can beverage of choice. Add any seasonings/ingredients into the remaining liquid.

Insert top of can into bottom cavity of chicken. Pull chicken over can, leaving the bottom of the can exposed. Place can with chicken upright securely into poultry marinade rack. If using with an oven or grill, place rack in a heat resistant pan. This will help to prevent oven/grill flare up. Add water to pan before cooking. For best results insert a potato or onion into the neck cavity of the bird. This will prevent loss of marinade vapor.

Using this method of cooking allows the chicken to absorb the flavors of marinades and retain moisture so the chicken remains "juicy." When planned cooking time has passed, check chicken for doneness with a meat thermometer. Also, you

may slice the chicken at the thigh joint to make sure the juices run clear.

Rack will hold up to a 4lb chicken!

Beverage Can Marinade Rack for Poultry

TRY THESE OTHER RECIPES...

TERIYAKI - Pour **KING KOOKER TERIYAKI MARINADE** into a clean empty 12oz. aluminum can. Insert top of can into the bottom cavity of chicken. Pull chicken over can leaving the bottom of the can exposed. Place can with chicken upright into the marinade rack.

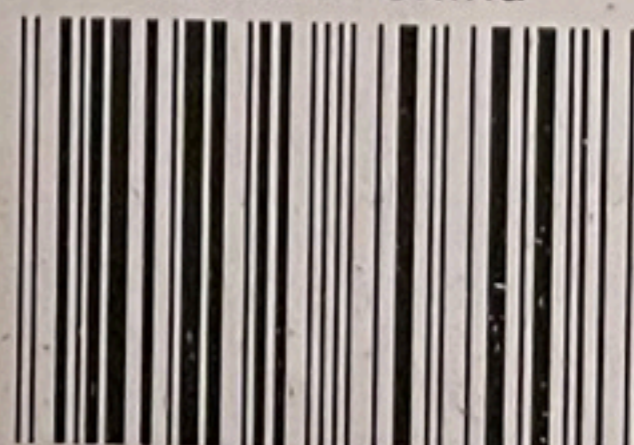
TROPICAL - Mix 1/2 cup of orange juice, 1/2 cup of pineapple juice, and 1/4 cup of lemon juice (10 oz. total). Pour into a clean empty 12oz. aluminum can. Pull chicken over can leaving the bottom of the can exposed. Place can with chicken upright into the marinade rack.

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Model #KK707

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