Glazed Roast Chicken Glaze

1 whole chicken 1 teaspoon cornstarch

5 teaspoons kosher salt 1 Tablespoon water

1 teaspoon baking powder 1/2 cup maple syrup

1 teaspoon black pepper 1/2 cup orange marmalade

1 16 ounce can beer 1/4 cup cider vinegar

 2 Tablespoons butter

 2 Tablespoons Dijon mustard

 1 teaspoon black pepper

Cut 4 1” incisions in chicken breasts.

Use metal skewer to poke holes in breasts and thighs.

Combine salt, baking powder and pepper.

Pat chicken dry with paper towels and rub with salt mixture.

Refrigerate uncovered 30-60 minutes.

Heat Big Green Egg or oven to 325.

Open beer and pour (or drink) 1/2 of the beer out of the can.

Spray can with cooking spray.

If using a Big Green Egg, put the plate setter over the grate, upside down.

Center a disposable aluminum pan over the plate setter.

Put the can of beer in the middle of the pan.

Slide the chicken over the beer can.

​Roast until chicken breasts reach 140. (about 75 minutes)

Increase the temperature to 500.

Combine cornstarch and water.

Bring remaining glaze ingredients to a boil in a saucepan over medium heat.

Cook 6-8 minutes until reduced to 3/4 cup.

Slowly whisk in cornstarch mixture.

​When Egg (or oven) reaches 500, pour 1 1/2 cups water into the bottom of the aluminum pan. Cook until breast reaches 175. (about 30 more minutes)

​Brush chicken with 1/4 cup glaze and continue to roast 5 more minutes.

Repeat.

Remove chicken by sliding it off the can, transferring it to a platter and covering it with foil.

Let chicken rest for 20 minutes.

Brush with remaining glaze and serve.