Pollo A La Brasa

12 ounce can beer

2 Tablespoons minced garlic

2 Tablespoons lime juice

2 Tablespoons soy sauce

2 teaspoons salt

2 teaspoons yellow mustard

1 teaspoon pepper

1 teaspoon dried thyme

1 teaspoon cumin

1 whole chicken

Whisk together 1/2 cup beer, garlic, lime juice, soy sauce, salt, mustard, pepper, thyme and cumin.

Refrigerate remaining beer.

Place chicken in bowl.

Pour marinade between skin and meat, rub over skin an inside chicken cavity.

Cover and refrigerate 24 hours.

Soak wood chips in water.  Light grill.  Place soaked wood over coals.

Spray beer can with cooking spray.  Slide chicken over can and place in a grill safe pan.

Place pan with chicken on grill and cook until thigh meat registers 175 degrees.

Carefully remove chicken from can, transfer to a platter and let rest 15 minutes.