

**BSA Troop 505**  
"The Prairie Troop"  
**Wolverines' Bucket Chicken (or "Chicken's Last Stand")**

For **each** chicken you need:

Hardware:

- 1 Bucket, 10-quart (new or scoured to bright metal)
- 1 Spike, 10-inch, from the stake box
- 1 Bag, 1-gallon, zip lock
- 25 Briquettes (more or less)
- Aluminum foil

Software:

- 1 Frying Chicken, whole
- 1 cup Marinade (Your choice! Commercial, or make your own)

Destructions:

*(Don't use pails painted inside or pails used for cleaning as fumes or stray chemical reactions could make you sick or make the chicken taste bad. A new pail costs \$4.00. Spend the money!)*

**Wash your hands.**

Wash the chicken and remove the pouch of neck and giblets (you can make gravy with the neck and giblets, but in a separate pan). Place washed chicken in zip-lock bag. Repeat for as many chickens as you need to do.

**Wash your hands. (Yes, again!)**

Add the marinade. Close the bag almost completely. Carefully squeeze as much air out of the bag as you can. Finish zipping the bag completely shut. Leave in refrigerator or cooler at least several hours, or overnight if you can. Repeat for each chicken....

Two and a half hours before dinner, start your briquettes. Wrap the spike with aluminum foil and pound two or three inches into the ground in the cooking area near the fire. Tear off two 18-inch lengths of aluminum foil. Tear a small hole in the center of each and place over the nail, making an 'X' on the ground with the nail in the center. Repeat for each chicken, but give yourself enough space between chickens that you can get to each of them....

When the charcoal is ready, take the chicken out of the zip-lock bag and place over the spike, through the body cavity with legs down, resting on the aluminum foil 'floor'. This will look like the chicken is standing up. ('Last Stand' Get it now?) Place the bucket over the chicken, making sure that the pail rim is in full contact with the foil 'floor'. Repeat....

Place 5 or 6 briquettes on the top of the pail 'oven' and place the remaining 20 or so (this isn't rocket science) in a ring up against the sides of the pail. No peeking for at least 50 minutes for a 4 pound chicken. Add 15 minutes for each pound after that. Check the first chicken you put on, first. When removing the bucket, remember the bail will swing freely and may catch under the chicken, dumping charcoal dust on your beautifully roasted bird. So control the whole pail. TEST FOR DONENESS by piercing the thigh. If it runs clear, the birdie is ready! Repeat if you are happy with your first chicken. If the first chicken is not ready, the others probably will not be ready either.

Note: This is a pretty forgiving cooking method. The oven is sealed and it cooks as much by steam as by radiation. **So if you leave it alone it will not overcook** for quite some time and even half an hour longer will only make it more tender! So there's no rush. **Relax!**