

# Big Bird Cajun Boil

## INGREDIENTS

### For the Chicken:

- 1 whole chicken (about 4-5 lbs.)
- 7 tablespoons melted butter
- Uncle Dibbz Durtty Bird Rub, to taste

### For the Boil-Inspired Stuffing:

- 2-3 ears of corn, cut into thirds
- 1 lb. andouille sausage, sliced
- 1 large onion, quartered
- 4-6 small red potatoes, halved
- 7 tablespoons melted butter
- Uncle Dibbz Delta Dust, to taste
- 4 cloves garlic, minced
- 4-6 uncooked eggs
- 1 lemon, sliced
- ½ cup beer (your choice)
- Fresh thyme and rosemary
- 1 heat-resistant plastic cooking bag (suitable for oven use)

## INSTRUCTIONS

1. **Preheat Oven & Prep Chicken:** Preheat oven to 375°F. Clean and pat dry the chicken. Rub generously inside and out with Uncle Dibbz Durtty Bird Rub mixed with 7 tablespoons of melted butter.
2. **Prepare Boil-Inspired Stuffing:** In a bowl, combine corn, andouille sausage, red potatoes, onion, and minced garlic. Toss with Uncle Dibbz Delta Dust and 7 tablespoons of melted butter.
3. **Stuff the Chicken:** Stuff the chicken with a portion of the boil-inspired mixture.
4. **Prepare the Bag:** Place the stuffed chicken in the heat-resistant bag. Arrange the uncooked eggs and lemon slices around the chicken, along with the remaining boil mix and quartered onion. Pour in ½ cup of beer into the bag for added moisture and flavor.

5. **Vent the Bag:** Before placing it in the oven, cut six small holes in the top of the bag to allow steam to escape.
6. **Roast:** Seal the bag and place it in a roasting pan. Cook in the preheated oven for about 90 minutes, or until the chicken is fully cooked (internal temperature of 165°F).
7. **Brown the Chicken (Optional):** For the last 10-15 minutes, carefully cut open the bag and increase the oven temperature to 425°F for the browning.
8. **Rest & Serve:** Let the chicken rest for 10 minutes before serving. Serve with the cooked stuffing, eggs, and a spoonful of the flavorful juices from the bag.
9. **Garnish:** Garnish with fresh thyme, rosemary, and additional lemon slices.