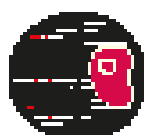
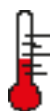


# ★ U.K. ★ BBQ ★ Week ★



InDirect grill



Final Temp  
74°C/165°F



90 mins



£6



Serves 4

## RECIPE

### *Smoked Chicken with Alabama White Sauce*



## INGREDIENTS

Spatchcock chicken  
Rub of choice (we used Angus and Oink Big Phat Greek as its nice and herby and works well with chicken)

For the Sauce

200gms mayonnaise  
50ml Apple juice  
50 ml Cider vinegar  
50ml fresh lemon juice  
1tbs creamed horse radish  
1tbs garlic powder  
1tsp onion powder  
1tsp English mustard powder  
1tsp freshly cracked black pepper  
1tsp finely grated lemon zest  
1/2tsp cayenne  
1/2tsp salt  
2tbs finely chopped flat leaf parsley.

## METHOD

1. Make the alabama white sauce around 1-2 hours before cooking the chicken. Combine all ingredients apart from the parsley in a bowl and whisk until well mixed.
2. Stir through the parsley and set aside
3. Spatchcock the chicken, rub with olive oil and coat with rub. Leave to sit in the fridge for at least an hour.
4. Set the BBQ up for indirect with the deflector plates in (if required). Bring temp up to around 180°C
5. Put the chicken on to cook and add some pellets to the feeder or a small piece of smoking wood to the coals. This will give a nice mellow smoke and a good colour on the chicken.
6. Cook the chicken until it gets an internal temperature of 74°C, this will take around an hour.
7. Serve portions of chicken on top of the hominy
8. Leftovers make a great pasta dish, especially if there is some of the hominy sauce left over.

**Serve with Hominy Grits**

Recipe by Christine Dale

