



Rotisserie Chicken with Alabama White Sauce

Adapted from Pat Martin, *Life of Fire* cookbook – uses Alabama White Sauce

1 (about 2 pound) cooked rotisserie chicken
Alabama White Sauce, as desired

Alabama BBQ White Sauce (Adapted from Martin’s “Life of Fire” book

Makes about 2 cups

1-1/4 cups mayonnaise

1/2 cup apple cider vinegar

3/4 teaspoon Worcestershire sauce

1 Tablespoon honey

1 small garlic clove, finely grated

1/2 Tablespoon Diamond Crystal kosher salt

1/2 tablespoon freshly ground black pepper

3/4 teaspoon chile or chili powder

1/2 teaspoon red pepper flakes or as desired

1/4 teaspoon cayenne pepper or as desired

1/2 teaspoon ground cinnamon

Directions for Alabama BBQ White Sauce:

Prepare Alabama BBQ White Sauce; store in the refrigerator.

In a medium bowl, whisk together all the ingredients. Transfer to an airtight container and refrigerate for up to 2 weeks.

Glaze and Season the Chicken:

- Cut the cooked rotisserie chicken into serving pieces.
- Pour some of the Alabama BBQ White Sauce into a large bowl and add the chicken, turning it until it's well coated in the sauce.
- Return the chicken to the broiling pan or baking dish, skin-side up, and cook under the broiler until the sauce is clearly reducing on the skin, about 6 minutes.
- Remove from oven; brush the chicken with the white sauce once again. Set aside to rest for about 10 minutes; the heat of the cooked chicken will turn the sauce into a shiny glaze. Serve the chicken hot with additional sauce on the side if desired. Yield: Serves: 4

Recipe Inspired by Pitmaster Pat Martin, Directions for his grilled chicken are available at the end of the recipe.

About the Recipe: This recipe is the answer for a busy cook that wants to serve a flavorful, grilled chicken that is topped with a delicious glaze. Make the white BBQ sauce ahead of time and store it in the refrigerator. Since you are using a cooked chicken, this is easy, easy, easy, but so delicious.

What is Alabama White Sauce:

White barbecue sauce (also known as Alabama white sauce. It's a creamy sauce made with mayonnaise, apple cider vinegar, sugar, salt, and pepper. It also sometimes includes horseradish, lemon juice, mustard, and various spices. It's typically served on or alongside chicken and/or pork, but it also works well for grilling and basting. The mayo-based sauce has a tangy, peppery flavor with a bit of a bite.

If desired, here are the directions for:

Grilling a Whole Chicken

4 servings

1 whole chicken (3 1/2 to 4 pounds), brined or dry-brined

1 tablespoon Big Hoss Rub (see attached recipe))

1 cup apple cider vinegar

1 cup apple juice

Cutting the Chicken:

To help the chicken cook evenly and expose more of it to the smoky fire, I butterfly (aka spatchcock) it first. To keep your bird from drying out over the dry heat of the fire,

Brining the Chicken:

- I highly recommend using brined chicken. Many of the chickens you buy at the grocery store have already been injected with brine, or “plumped.”
- Season it all over, inside, and out, with kosher salt (about 1 teaspoon of Diamond Crystal per pound), then place it on a wire rack set over a sheet pan and refrigerate it, uncovered, for at least 6 and up to 24 hours.
- Using kitchen shears, split the chicken by cutting up from the cavity, through the breast side. Cut close to the breastbone and through the wishbone. Season the chicken with the dry rub
- In a bowl, whisk together the vinegar and apple juice; this will be your mop.
- Prepare a bed of coals below the grill grate and let them burn down until they’re medium to medium-low (you should be able to hold your hand just above the grill grate for 7 to 10 seconds).

Grill the Chicken:

- Open up the chicken so that it lies flat and place it skin-side down on the grill grates. Cook, undisturbed, for 5 to 10 minutes. Flip the chicken over and let it cook for 5 minutes longer.
- Using a shovel, pull the coals below the grill grate toward the perimeter of the grill to make a four-sided bed of coals around the grate. Lay a few logs or wood slats around the perimeter of the grill on top of your coals. At this point, there should be nothing but smoldering ash below the chicken; the ring of coals will do the cooking from here on out.
- Flip the chicken over and wait 15 minutes, then rotate it 180 degrees (without flipping). Wait between flipping and rotating the bird every 15 minutes, basting it with the mop every time you move it.
- As your wood burns down, push or shovel some coals from the perimeter of the grill inward (about a half shovelful per side) and add new wood to the top of the coal bed. You’ll probably need to do this about every 30 minutes, more often on windy days.
- Check the ambient temperature around the chicken with your hand every so often; you’re aiming for 250° to 275°F, or 7 to 10 seconds with the hand test. Continue this process until the chicken is almost cooked through (the thickest part of the leg should be around 160°F), about 2 hours.

Adding the Alabama BBQ White Sauce to Grilled Chicken:

- Pour the Alabama white sauce into a large bowl or baking pan and add the chicken, turning it until it’s well coated in the sauce.
- Return the chicken to the grill grates, skin-side down, and cook until the sauce is clearly reducing on the skin, about 10 more minutes.
- Coat the chicken in the sauce once again, then transfer to a cutting board and let rest for about 10 minutes; the heat of the cooked chicken will turn the sauce into a shiny glaze. Carve the bird into pieces and serve.

Yield: Serves: 4

For More Information See:

<https://www.newschannel5.com/talk-of-the-town/whole-chicken-with-alabama-white-sauce>
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Big Hoss Rub (adapted from Chef Martin's "Life of Fire" book

Makes about 1-1/4 cups

6 Tablespoons packed light brown sugar

1/4 cup Diamond Crystal kosher salt

1/4 cup garlic salt

2 Tablespoons granulated sugar

2 Tablespoons sweet paprika

3/4 Tablespoons lemon pepper

1/2 Tablespoon chile or chili powder

3/4 teaspoon plus 1/4 teaspoon mustard powder

3/4 teaspoon freshly ground black pepper

3/4 teaspoon cayenne pepper

1/4 teaspoon ground ginger

1/8 teaspoon ground cinnamon

In a medium bowl, whisk together all the ingredients. Store in an airtight container in a cool, dry place for up to 1 month.