

# SPATCHCOCKED BBQ CHICKEN

## WITH ALABAMA WHITE SAUCE

SERVES: 2 TO 4 | PREP TIME: 15 MINUTES | GRILLING TIME: 25 TO 30 MINUTES

SPECIAL EQUIPMENT: 1 LARGE HANDFUL HICKORY OR PECAN WOOD CHIPS, POULTRY SHEARS, INSTANT-READ THERMOMETER

### PASTE

- 1 tablespoon extra-virgin olive oil
- 1 tablespoon fresh lime juice
- 1 tablespoon packed dark brown sugar
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon paprika
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- ½ teaspoon garlic powder

1 whole chicken, 4 to 4½ pounds, spatchcocked

### SAUCE

- 1 cup mayonnaise
- ¼ cup white wine vinegar
- 2 teaspoons freshly ground black pepper
- ¾ teaspoon granulated sugar
- ¼ teaspoon kosher salt

- 1 Soak the wood chips in water for at least 30 minutes.
- 2 Combine the paste ingredients. Massage the paste evenly all over the chicken. Set aside at room temperature while preparing the grill.
- 3 Prepare the grill for direct cooking over medium heat (350° to 450°F).
- 4 Drain and add the wood chips to the charcoal or to the smoker box of a gas grill, following manufacturer's instructions, and close the lid. When smoke appears, grill the chicken, bone side down first, over **direct medium heat**, with the lid closed, for 10 minutes. Turn the chicken over and continue grilling until the juices run clear and an instant-read thermometer inserted into the thickest part of the thigh (not touching the bone) registers 160° to 165°F, 15 to 20 minutes more. Remove from the grill and let rest for 10 minutes (the internal temperature will rise 5 to 10 degrees during this time).
- 5 Meanwhile, in a medium bowl whisk the sauce ingredients until smooth. Cut the chicken lengthwise in half or into pieces, and serve warm with the sauce for dipping.

