

# Chicken Halves With Alabama White Sauce



PREP TIME

25 mins

COOK TIME

1 hr 30 mins



COURSE

Main Course



CUISINE

American

## INGREDIENTS

- 1 Whole chicken 4-5 lbs

### Brine

- 3/4 cup Sugar
- 3/4 cup Kosher salt
- 8 cups Cold water

### Alabama White Sauce

- 2 cup Mayo
- 1 cup Apple cider vinegar
- 1/2 cup Horseradish sauce
- 1 tbsp Dijon mustard
- 2 tsp Black Pepper
- 2 tsp Kosher Salt
- 1/2 tsp Cayenne pepper

### Dry Rub

- 2 tbsp Oregano dry
- 2 tbsp Thyme dry
- 2 tbsp Smoked paprika
- 2 tbsp Cumin
- 1 tbsp Dry mustard powder
- 2 tsp Onion powder
- 2 tsp Kosher Salt

## INSTRUCTIONS

1. Start off by spatchcocking your whole chicken and then splitting it down the center of the breast to create chicken halves.
2. In a large mixing bowl add 8 cups of water and then add the salt and sugar. Whisk for a min until the water becomes cloudy. Now add the two chicken halves and place them in the fridge for 2-4 hours.
3. Make your Alabama White Sauce by getting a large mixing bowl and adding mayo, horseradish sauce, dijon mustard, apple cider vinegar, black pepper, salt and cayenne pepper. Whisk together until it forms a constant liquid state. Place in the fridge for the remainder of the time until you need it for serving.
4. Remove the chicken from the brine and wash it under water. Pat dry and leave out in room temp for 1 hour. Pat dry again.
5. During this time make your dry rub. Add oregano, thyme, smoked paprika, cumin, mustard powder, onion powder and kosher salt. Hand mix until it's combined.
6. Use mustard as a binder and cover the surface area of the whole chicken, top and bottom. Season the bottom side, meat side and then flip them. Season under the skin of the breast and thigh and then season the top of the chickens on the skin.
7. Set your smoker up at 275 and add some hickory wood chunks for smoke. Place the chicken halves on the grill and let them roll. After 30 mins spritz with apple cider vinegar every 15 mins until your chicken is 150 internal. Open up all vents and finish the birds off until 165 internal temp. You want to crisp the skin for the remaining time frame.
8. Remove the chicken and the next move is optional.
9. Get your sauce and then dunk the whole chicken in the sauce and let rest for 5 mins. Or you can not dunk it in the sauce and carve the bird and let your guests dunk if they want.
10. Serve and enjoy with family and friends!



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#### KEYWORD

alabama white sauce, chicken brine, smoked chicken, whole chicken