

# ALABAMA SMOKE ROASTED CHICKEN





# ALABAMA SMOKE-ROASTED CHICKEN WITH WHITE BARBECUE SAUCE

Preparation time: 10 minutes

Cooking time: 40 minutes

Serves: 4-6

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| 2 small whole chickens                   | pepper                                  |
| 2 Tbsp garlic powder                     | 2 cups applewood chips, soaked          |
| 1 Tbsp smoked paprika                    | 1 cup mayonnaise                        |
| 1 Tbsp mustard powder                    | 2 Tbsp apple cider vinegar              |
| 2 tsp ground cumin                       | 1 Tbsp minced horseradish               |
| 1 tsp ground coriander seed              | finely grated zest and juice of 1 lemon |
| ½ tsp citric acid                        | 2 tsp minced garlic                     |
| ¼ cup extra virgin olive oil             | ¼ tsp cayenne pepper                    |
| sea salt flakes and freshly-ground black |   |

**1 Use** a sharp pair of scissors to remove the chickens' backbones. Mix the garlic powder, paprika, half the mustard, cumin, coriander seed and citric acid in a bowl, then scatter into the chickens and rub in well. Drizzle with the oil, season with salt and pepper, then set aside for 30 minutes.

**2 Heat** a lidded barbecue to moderate, then put the applewood chips into a smoker box and set over a direct heat. Once smoking, arrange the chickens in the barbecue and cook for 40 minutes, until firm to touch.

**3 Meanwhile**, combine the mayonnaise, vinegar, zest, juice, garlic, cayenne and remaining mustard powder. Whisk until smooth, then serve with the chicken.

