

Alabama Style Chicken Sandwiches

Servings : 8

Amount	Measure	Ingredient - Preparation Method
2	cups	mayonnaise
1/2	cup	prepared horseradish
1/4	cup	apple cider vinegar
2	tablespoons	sugar
4	teaspoons	kosher salt
1	tablespoon	ground black pepper
1/2	teaspoon	cayenne
2 1/4	teaspoons	sweet paprika
1 1/2	teaspoons	garlic powder
	teaspoon	celery seed
1/4	teaspoon	ground cumin
1/4	teaspoon	ground coriander
4	pounds	chicken (spatchcocked) or quartered hamburger buns and pickle chips

In a bowl, whisk together mayo, horseradish, vinegar, sugar, 3 tsp salt, 1,5 tsp pepper, and cayenne. Place half sauce in another bowl; set one aside for basting and one for serving. Mix remaining salt and pepper with paprika, garlic powder, celery seeds, cumin and coriander in a bowl; set rub aside.

Prepare grill using apple wood chunks or chips. Season chicken with rub, and place it, skin side up, on grill grate. Maintain 225-250 and cook, turning once and basting chicken with sauce every 20 minutes until 175, about 1.5 hours. Remove from grill; let rest, covered loosely with foil, for 10 minutes.

SHred chicken with forks and discard bones and skin. Divide among buns and serve with remaining sauce and pickle chips.