

Chicken with White Barbecue Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/2	cup	hickory wood chips
3 1/2	pounds	chicken - cut into 8 pieces
		vegetable oil
		salt and freshly ground pepper
1	cup	mayonnaise
1/2	cup	distilled white vinegar
1/4	cup	apple juice
1	teaspoon	prepared horseradish
1	teaspoon	fresh lemon juice
1/4	teaspoon	cayenne

Light the grill. Wrap the hickory in foil and pierce all over. Add foil packet to grill. Cover and let smoke, about 5 minutes.

Brush the chicken with oil and season generously with salt and pepper. Grill chicken, covered, over moderately high heat, turning and shifting until lightly charred and cooked through, 35-40 minutes. Transfer to platter.

In a medium bowl, whisk mayonnaise with the vinegar, apple juice, horseradish, lemon juice and cayenne and season with 1 tspn pepper and 1/2 tspn of salt. Serve with chicken.