



SMOKED CHICKENS WITH ALABAMA WHITE SAUCE

SERVES 16



DISH
MAIN

TIME
4 HOURS

SKILL LEVEL
HOME COOKS

Hickory-smoked chicken with Alabama White Sauce is a 97-year-old recipe from Big Bob Gibson. These chickens dipped in the tangy white sauce helped put North Alabama on the BBQ map! The key to this recipe is the proper technique of smoking the chickens, as well as pure, simple ingredients.

INGREDIENTS

- ½ cup kosher salt
- ½ cup coarsely ground black pepper
- 4 whole chickens
- 3 pounds lard of duck fat
- 2 quarts Alabama White Sauce

METHOD

STEP 1 Preheat your smoker to 300°F. Spatchcock your chickens by placing them breast-side down, and using shears or a sharp knife, cut along both sides of the back bone to remove it. Flip the chicken over to the other side, and press down into the center to flatten it.

STEP 2 Coat each chicken liberally with kosher salt and black pepper. Place in the smoker skin-side up for 1½ hours, or until you've reached your desired golden brown color.

STEP 3 Once the chickens are almost done cooking, start melting the lard in a large pot; it should be big enough to dip the chickens into.

STEP 4 Dip the cooked chickens into the melted lard and place them back on the smoker, skin-side down.

STEP 5 Continue to cook the chickens until the leg bone easily twists and they are fully cooked.

STEP 6 Once the chickens are cooked, take each chicken and dip it in half of the white sauce.

STEP 7 After dipping the chickens, transfer them into a cooler or onto a foil pan wrapped with foil.

STEP 8 Cut the chickens into quarters, and serve with the remaining white sauce.