

Barbecue Chicken with Alabama White Barbecue Sauce



4 egg yolks
¼ cup apple cider vinegar
¼ cup water
2 Tablespoons poultry seasoning (or make your own with 1 ½ teaspoons each marjoram, oregano, thyme, and rosemary, plus ¼ teaspoon nutmeg)

2 Tablespoons kosher salt (or 3 ½ teaspoons fine salt)
1 cup grapeseed oil
6 chicken leg/thigh quarters
uce

Alabama White Barbecue Sauce

2 egg yolks
¼ cup lemon juice
3 Tablespoons apple cider vinegar
2 teaspoons kosher salt (or 1 1/8 teaspoons fine salt)
½ teaspoon garlic powder
½ teaspoon cayenne pepper
2 teaspoons freshly ground black pepper
1 cup grapeseed oil

In a food processor, blend the egg yolks, vinegar, water, poultry seasoning, and salt until the yolks fluff a little, about 30 seconds. With the processor running, slowly drizzle in the oil; the mixture will blend, emulsify, and resemble a thick mayonnaise, about 1 minute. Spoon the marinade into a large zip-top bag, add the chicken, and massage until it is completely covered. Close, pressing out any air as you seal the bag. Set the bag in a bowl in the refrigerator overnight or for up to 24 hours. Reserve ¾ cup of marinade for basting.

Heat a grill for indirect medium-high heat; coat with oil. Remove the chicken from the marinade and pat dry. Place chicken, skin side down, over the unheated part of the grill and cover with an aluminum pan or tent with foil. After 10 minutes, flip the chicken, moving to a hotter part of the grill, but still over indirect heat. Cover again with the pan or foil. After 10 more minutes, baste the chicken with the sauce, flip so the skin side is down, and baste again. Cover with the pan or foil, cook for another 10 minutes, and then baste, flip, and cover one last time, for a total cooking time of 40 minutes, or until the chicken reaches 165° F. Discard basting sauce. Remove chicken and rest, tented with foil, for 10 minutes.

For the sauce: In a food processor, combine egg yolks, lemon juice, vinegar, salt, garlic powder, cayenne, and black pepper and process until the yolks fluff a little, about 30 seconds. Slowly drizzle in oil; the mixture will emulsify but won't be as thick as the

marinade.

Kevin Gillespie, Adapted from *Fire in My Belly: Real Cooking*, 2012