

Alabama Backwoods BBQ Chicken, Take 3

adapted from [Alabama Backwoods BBQ Chicken, Take 2](#)

whole chicken cut into 8 pieces (breasts, wings, thighs, and legs), patted dry with paper towel

2 tbsp peanut oil

Seasoning rub

Sauce

Seasoning Rub

3 tbsp light brown sugar – packed

1 1/2 tsp chili powder

1 1/2 tsp smoked paprika

1 1/2 tsp Kosher or sea salt

1 tsp ground black pepper

1 tsp dried oregano

1 tsp dried thyme

Sauce

1/2 c mayonnaise

1 1/2 tsp apple cider vinegar

1 tbsp honey

1 tbsp prepared horseradish

1 1/2 tsp Creole or whole grain Grey Poupon Country Dijon Mustard

1 1/2 tsp garlic, minced

1/4 tsp Kosher or sea salt

1/8 tsp ground black pepper

Combine seasoning rub in a small bowl. Rub dry chicken pieces with oil. Cover the chicken pieces on all sides with the rub and marinate, covered, overnight.

Bring chicken to room temperature; preheat broiler. Meanwhile, prepare sauce and reserve.

Distribute chicken across the broiler rack skin-side up and broil 8 minutes until pieces begin to color (and in my case some blackening).

Flip chicken, rearranging as you see fit, and broil additional 7 minutes.

Flip chicken so skin-side is up again; broil additional 5 minutes before pouring sauce over chicken pieces.

I kicked myself when seeing how blackened the skin was -- I should've flipped and immediately poured the sauce!

Broil chicken 18 minutes and maybe 2-3 more minutes to achieve a beautiful color. (Unless you sauced immediately after the last flip, cut final broil time to 13-15 minutes).