

# ALABAMA CHICKEN SANDWICHES

## Ingredients

### For Pulled Chicken:

Kosher salt  
Finely ground black pepper  
1 Tbsp. cayenne pepper  
1 Tbsp. paprika  
1 1/2 tsp garlic powder  
1 1/2 tsp onion powder  
1 3-pound whole chicken

### For Barbecue Sauce:

2 cups mayonnaise  
1/2 cup prepared horseradish  
1/4 cup apple cider vinegar  
Kosher salt  
Freshly ground black pepper  
Pinch of sugar  
Pinch of cayenne pepper

### For Coleslaw:

1 cup mayonnaise  
2 Tbsp jalapeno pepper sauce  
2 Tbsp sugar  
1/2 tsp garlic powder  
Coarsely ground black pepper  
1/2 head green cabbage, shredded  
1/4 head red cabbage, shredded  
1 carrot, shredded

### For Sandwiches:

8 hamburger buns  
Unsalted butter, for the buns  
Garlic pickles, for topping

## Directions

1 - Make the pulled chicken: Preheat the oven to 350 degrees. Whisk together 1/4 cup each salt and black pepper, the cayenne, paprika, garlic powder, and onion powder in a bowl. Rub all over the chicken, then put the chicken in a large Dutch oven. Cover and roast until a thermometer inserted into the thickest part of the thigh registers 165 degrees, about 1 hour 15 minutes. Remove to a cutting board and let rest 15 minutes.

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## Directions, cont.

2 - While the chicken roasts, make the coleslaw: Whisk together the mayonnaise, pepper sauce, sugar, garlic powder, and 1/2 teaspoon black pepper in a large bowl. Refrigerate until chilled, about 20 minutes. Add the cabbages and carrot and mix with clean hands to evenly coat.

3 - Remove the skin from the chicken and set aside. Remove the meat from the bones; shred the meat into bite-size pieces. Chop the skin and mix with the meat.

4 - Make the barbecue sauce: Whisk together the mayonnaise, horseradish, vinegar, a pinch each of salt and black pepper, the sugar and cayenne in a medium bowl until combined.

5 - Assemble the sandwiches: Toast and butter the buns. Pile the chicken on the bottom buns and top with coleslaw, pickles, and barbecue sauce. Serve any remaining coleslaw and sauce on the side.

**Serves: 8**