

Recipe adapted from [The Food Network](#).



White BBQ Chicken

For the BBQ Sauce

- 1 c mayo
- 1 c apple cider vinegar
- 1 lemon, juiced
- 1 t cracked black pepper
- 1 t salt
- 1 t garlic powder
- 1 t onion powder
- 1/2 t cayenne pepper

For the Chicken

- 4 chicken thighs, 4 chicken drummies
- Olive oil
- Salt and pepper

For the BBQ Sauce:

Whisk all the ingredients together, cover and refrigerate the sauce for at least 2 hours before using. Reserve a ramekin with 1/2 cup of sauce to serve on the side. Use the remainder for basting.

For the Chicken:

Use olive oil to grease the grates of the grill. Heat the grill to medium-high. Season the chicken with salt and pepper and arrange skin side down on the hottest area of the grill. Sear on each side, until golden brown and crisp. Then move the chicken to a medium hot area of the grill and brush with the white sauce. Cook until the chicken is cooked through and the juices run clear, flipping at least once. The chicken should be complete within 20-25 minutes.

Serve with sauce on the side.