



PULLED BARBECUE CHICKEN WITH CAROLINA SLAW

Servings: 8

Ingredients

For the chicken

- 2 tablespoons smoked paprika
- 22 teaspoons kosher salt
- 2 teaspoons cayenne pepper
- 1 teaspoon liquid smoke
- 2 teaspoons granulated garlic
- 2 teaspoons dry mustard
- 1 teaspoon ground black pepper
- 1 teaspoon onion powder
- 3 pounds boneless, skinless chicken thighs

For the sauce

- 1 cup apple cider vinegar
- 1 cup ketchup
- 1/2 cup water
- 1/2 cup firmly packed brown sugar
- 1/4 cup honey
- 1 teaspoon salt
- 1 teaspoon crushed red pepper flakes

For the slaw

- 4 cups cabbage, shredded
- 1 cup celery, diced
- 1/2 cup white distilled vinegar
- 2 tablespoons yellow mustard
- 1/2 cup prepared relish
- 1 tablespoon Creole mustard
- 1 teaspoon salt

Directions

For the chicken

In a bowl combine the smoked paprika, kosher salt, cayenne pepper, liquid smoke, granulated garlic, dry mustard, black pepper and onion powder. Toss the spices until incorporated. Add the chicken to the spice mix. Toss to coat evenly and let marinate refrigerated for 24 hours.

Preheat the oven to 300 F.

Remove the chicken from the refrigerator and lay out evenly on a baking tray. Place the chicken in the oven and cook 40 to 45 minutes. Insert a thermometer to ensure the chicken is cooked to an internal temperature of 165 F. Remove from the oven, shred the chicken, cover and keep hot.

For the sauce

In a saucepan, combine the apple cider vinegar, ketchup, water, brown sugar, honey, salt and red pepper flakes. Bring the pot to a simmer, reduce the heat to low and let cook for 30 minutes. Remove the sauce from the heat and pour over the chicken. Lightly toss to combine. Keep hot until ready to serve.

For the slaw

In a mixing bowl, combine the cabbage, celery, vinegar, prepared relish, yellow mustard, Creole mustard and salt. Mix to combine all ingredients. Keep refrigerated until ready to serve.

Side dishes

Baked Macaroni and Cheese
Sautéed String Beans

