

## **Alabama-Style Grilled Chicken**

*Adapted from Alabama-Style Chicken Kebabs by inpataskitchen, via Food52.com*

### **Sauce**

3/4 cup mayonnaise

1/4 cup apple cider vinegar

2 tablespoons granulated sugar

1/2 tablespoon Sambal Oelek (or sub with Sriracha)

1/4 teaspoon salt

1/4 teaspoon black pepper

1 teaspoon minced garlic

Whisk all ingredients together. Cover and refrigerate. (Sauce can be made ahead of time.)

### **Chicken**

1 pound boneless, skinless chicken breast(s), sliced into thin cutlets

Olive oil

The Sauce

Light your grill to medium heat and oil the grates (or preheat an electric grill). Reserve about half the sauce for dipping. Place chicken on the grill and start lightly basting and turning until the chicken is done, about 4 minutes per side. (Be careful not to burn!) Serve them up with reserved sauce on the side.