

Thank you



On behalf of myself, my team, and everyone here at Guaranteed Rate, we want to thank you for the opportunity to assist you with your home financing needs. We know you had many choices when it came to your mortgage, and we are so thankful that you chose us. As a small token of our appreciation, please enjoy this custom gift for your home.

Even though your mortgage is finalized, we are always here to answer any questions you may have regarding your loan or loan servicing, so please feel free to reach out at any time. And if you have any friends or family that are in the market for a new home, or have questions regarding a potential refinance, please let them know they can call me at any time. We look forward to hearing from you or your referrals. It was a pleasure doing business with you.

Thank you again, and take care.

Leslie Bergen

The Gibson

A 6-foot-4, 300-pound railway worker in the mid-1920s “Big” Bob Gibson began cooking in the backyard of his home on the weekends for friends and family. Big Bob cooked whole chickens and whole pork shoulders in his hand-dug pit and served them from an oak-plank table nailed to a sycamore tree.

The whole, split chickens that Big Bob slow roasted for more than three hours called for something special to keep them moist. So Big Bob created what was then a one-of-a-kind combination of vinegar, mayonnaise, salt, pepper, and a touch of lemon juice.

Mayo was an ingredient on many other country cooking staples, but using it in a barbecue sauce was quite a radical idea. It turned out to be an effective one. Tangy & peppery, the sauce proved to be a flavor accentuator rather than dominator, melding with smoky chicken for a sum greater than its whole.

Grilled Chicken with Alabama White BBQ Sauce

- 1 Preheat half of the grill to medium-high heat and the other half to low heat. Using tongs, dip a folded towel into olive oil and wipe over the grill grate.
- 2 Season the chicken pieces with salt and pepper. Arrange the chicken, skin side down, on the hottest area of the grill.
- 3 Grill until seared and golden brown and crisp on each side, about 5 minutes.
- 4 Move the chicken to the cooler part of the grill and brush with barbecue sauce.
- 5 Continue to cook until the juices run clear, about 20 to 25 minutes. Do not forget to flip the chicken halfway through its cooking time.
- 6 Transfer the chicken to a serving platter and serve with sauce on the side.