

MOD
ERN
PLATE
CATERING

Jerk Chicken

Makes 4 Servings

INGREDIENTS

- ½ green onion, minced
- ¼ white onion, Diced
- ¼ cup orange juice
- ⅓ cup lime juice
- 1 tablespoon minced fresh ginger root
- 1 tablespoon minced jalapeno peppers
- 1 tablespoon soy sauce
- 1 clove garlic, minced
- 2 tablespoons brown sugar
- 1 teaspoon ground allspice
- ¼ teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon cumin
- 2 teaspoons fresh thyme
- 2 tablespoons vegetable oil
- 3 tablespoons soy sauce
- 2 pounds boneless, skinless chicken thighs, skinless chicken thighs

Directions

- Put yellow onion, green onions, garlic, jalapeno peppers, fresh thyme, kosher salt, black pepper, allspice, fresh thyme, cinnamon, cumin, nutmeg, vegetable oil, soy sauce, brown sugar, and lime juice, respectively, in a blender and blend until marinade is completely smooth.
- Place chicken in a large bowl. Pour marinade over chicken and toss to coat completely. Cover the bowl with plastic wrap and marinate in the refrigerator for at least 8 hours or overnight.

- Preheat an outdoor grill for medium heat and lightly oil the grate. Remove chicken, reserve marinade.
- Cook chicken on the preheated grill until no longer pink in the center and juices run clear, turning halfway through, 12 to 15 minutes. 170 degrees F (77 degrees C) Place skillet over high heat and reduce pan juices, skimming fat off if necessary, until sauce thickens slightly, about 8 minutes.
- Meanwhile, bring reserved marinade to a boil in a small saucepan. Reduce heat; simmer, uncovered, until slightly thickened, about 5 minutes. Drizzle over cooked chicken.