

MEXICAN JERK CHICKEN



Ingredients

Servings: 4

- 1 teaspoon allspice
- 1 teaspoon coriander seeds
- 1 teaspoon thyme, dry
- 1 teaspoon kosher salt
- 1 teaspoon black pepper, coarse
- 1 teaspoon cayenne pepper
- 1 teaspoon paprika
- 1/4 teaspoon nutmeg
- 2 tablespoons garlic, minced
- 1/4 cup yellow onion, diced
- 1/4 cup green onion, chopped
- 2 tablespoons white wine
- 2 tablespoons lime juice
- 1/4 cup brown sugar
- 2 jalapeno peppers, minced
- 8 pieces of chicken (mix of legs, thighs, breast, wings)
- 2 tablespoons oil blend

- Combine all of the ingredients for the marinade and mix well.
- Score the chicken pieces and rub the marinade into them. Place in a nonmetallic dish and let sit in the refrigerator for 6 hours or overnight.
- Remove the chicken and allow it to reach room temperature.
- Heat a griddle pan or barbecue grill to medium heat, brush the chicken with the oil and shake off any excess marinade.
- Grill the chicken pieces, turning regularly for 30 minutes or until the juices run clear when pierced with a knife.
- Serve with Mexican red rice and fajita vegetables.

