

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.

