



Recipe from the 2007 Wine Days of Summer Event

Jerk Chicken

From Sandhill Crane Vineyards

Ingredients:

For the marinade:

- 2 cups finely chopped scallion
- 2 Scotch bonnet or habañero chilies, seeded and minced (wear rubber gloves)
plus, if desired, additional Scotch bonnet chilies for garnish
- 2 tablespoons soy sauce
- 2 tablespoons fresh lime juice
- 5 teaspoons ground allspice
- 3 teaspoons English-style dry mustard
- 2 bay leaves, center ribs discarded and the leaves crumbled
- 2 garlic cloves, chopped
- 1 tablespoon salt
- 2 teaspoons sugar
- 1 1/2 teaspoons dried thyme, crumbled
- 1 teaspoon cinnamon

5 pounds chicken parts, the wing tips discarded

Directions:

Make the marinade:

In a food processor or blender purée the scallion, the 2 chilies, the soy sauce, the lime juice, the allspice, the mustard, the bay leaves, the garlic, the salt, the sugar, the thyme, and the cinnamon. Divide the chicken parts between 2 heavy-duty resealable plastic bags and spoon the marinade over them, coating them well. Seal the bags, pressing out the excess air, and let the chicken marinate, chilled, turning the bags over several times, for at least 24 hours and up to 2 days.

Wrap the chicken in foil and bake at 375° F for approximately 45 minutes until juices run clear. Remove the foil and broil until browned nicely. Brown each side. At this point you may serve the chicken in whole pieces or shred it. Serve with black beans and rice seasoned with jerk spices. Garnish the platter with the additional chilies.