Jerk Chicken
Recipe: Adapted from Cooks Illustrated magazine, July/August 2012 issue, page 8
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Serves two foodies, 4 pieces of chicken

Ingredients:
2 lbs. chicken (bone-in, skin on), about 1 breast, 2 thighs, 1 drumstick

Marinade:
2 teaspoons whole allspice berries
1 tablespoon whole coriander seeds
2 teaspoon whole peppercorns
2 habanero chiles, cut into thirds (stems & seeds removed, discard)
6 scallions, cut into large dice (remove & discard ends)
2 cloves garlic, peeled and roughly chopped
2 tablespoons plus 1½ teaspoons vegetable oil
1 tablespoon plus 1 teaspoon soy sauce
1 tablespoon lime zest (about 2 limes)
1 tablespoon plus 1 teaspoon dried yellow mustard
2 teaspoons dried thyme
2 teaspoons ground ginger
2 teaspoons packed brown sugar
1½ teaspoons salt
1½ teaspoons dried basil
¼ teaspoon dried rosemary
¼ teaspoon ground nutmeg

Directions:
Add the chicken pieces to a gallon Ziploc or freezer bag; place the bag in a large, shallow bowl.

Marinade: Add the whole allspice berries, coriander seeds and peppercorns to the blender and replace the lid. Pulse on highest speed (“ice” if available) until coarsely ground.
Note: You can also use your mortar & pestle or spice grinder to grind the spices, transfer spices to the blender.

To the blender, add the remaining ingredients and process until a smooth paste forms. Transfer the mixture to the bag with chicken, seal well, making sure all the air removed. From the outside of the bag, massage the paste into both sides of the chicken pieces. Store the bag of marinated chicken in the bowl and place in the refrigerator for 30 minutes, up to 24 hours.

Grill (using gas grill): Turn all burners to high, cover and heat grill until hot, 15 to 25 minutes. Turn primary burner to medium and turn off all other burner(s).

Clean and oil cooking grate. Place chicken, with marinade clinging and skin side up, as far away as possible, with thighs closest to fire and breast furthest away. Cover and cook for 30 minutes.

Move chicken, skin side down, to hotter side of grill; cook until browned and skin renders, 3 to 6 minutes. Using tongs, flip chicken pieces and cook until browned on second side and breast register 160 degrees and thighs/drumsticks register 175 degrees, 5 to 12 minutes longer.

Transfer chicken to serving platter, tent loosely with foil, and let rest for 5 to 10 minutes. Serve warm or at room temperature with lime wedges.

Serving suggestion: Jasmine rice with black beans and onions, and cubed watermelon

- Don't forget the gloves when working with the habanero chiles

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