FUSTINI'S

Jamaican Jerk Chicken

Ingredients

- 1 1/2 tablespoons whole coriander seeds
- 1 tablespoon whole allspice berries
- 1 tablespoon whole black peppercorns
- 1-3 Habanero Peppers, seeded, stemmed, quartered
- 1 bunch of scallions, sliced thin
- 6 cloves garlic, minced
- 3 tablespoons Fustini's Medium SELECT olive oil
- 2 tablespoons soy sauce
- zest of 2 limes
- 2 tablespoons wholegrain mustard
- 1 tablespoon dried thyme
- 1 tablespoon ground ginger
- 1 tablespoon brown sugar
- 2 teaspoons salt
- 2 teaspoons dried basil
- 1/2 teaspoon dried rosemary
- 1/2 teaspoon ground nutmeg
- 2-3 pounds bone-in chicken legs and thighs, trimmed of excess fat

Jerk

- 2 tablespoons whole allspice berries
- 2 tablespoons dried thyme
- 2 tablespoons dried rosemary
- 2 tablespoons water
- 1 cup wood chips, soaked in water for 15 minutes
- Fustini's Persian Lime olive oil
- slices scallions
- lime wedges

Coconut Rice

- 2 cups water
- 1 cup coconut milk
- 1 teaspoon Fustini's Coconut balsamic
- pinch salt
- 1 cup jasmine rice
- 1 tablespoon coconut
- 1 tablespoon Fustini's Persian Lime olive oil

Directions

Step 1.

Coarsely grind coriander, allspice and black peppercorns. Place all ingredients into a food processor and pulse to make a loose paste. Or crush on a cutting board then mince with a knife and smash with a fork.

Place chicken in a seal-able container with enough marinade to cover. Reserve the rest of the marinade.

Stir to coat chicken well and let marinate overnight.

Step 2. Jerk

Prepare a hot grill for both direct and indirect grilling. Soak allspice, thyme and rosemary in water for 30 minutes. Drain wood chips and place in an open foil pouch in the grill.

Remove chicken from marinade and grill over indirect heat, covered, until an internal temperature of 165 degrees is achieved - 35 to 45 minutes. Move chicken to direct grilling searing outside before serving with a drizzle of Fustini's Persian Lime EVOO, sliced scallions and some lime wedges.

Step 3. Coconut Rice

Preheat oven to 350 degrees. Place water, coconut milk vinegar and salt into a medium size pot and bring to a simmer over moderate heat. Place rice and coconut into an ovenproof pan and when water is simmering, pour over rice and stir. Drizzle with Persian Lime EVOO, cover with film wrap and then foil, sealing all the edges well. Place into a hot oven and bake for 24 minutes. Remove from the oven and carefully remove film and foil. Fluff with fork before serving with a drizzle of reserved marinade.