

Jerk Chicken (for 4)

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Chicken and Other Birds Author: Susan Rich, Laura Russell

Prep Time: 10 minutes Cooking Time: 30 minutes

INGREDIENTS:

3 scallions, including green tops, chopped
2 garlic cloves, chopped
1 TBS ground allspice
1 TBS dried thyme
1 tsp cayenne pepper
1/2 tsp fresh ground black pepper
1 1/4 tsp salt
1 tsp ground nutmeg, grated
2 TBS brown sugar
1/4 tsp white vinegar
1/4 C cooking oil
4 whole chicken legs

DIRECTIONS:

In a food processor or blender, purée all ingredients except chicken legs. Put chicken in a large roasting pan & coat with the pureed mixture. Let chicken marinate about 30 minutes.

Heat oven to 450 °F. Cook chicken legs in upper third of oven for 15 minutes. Turn legs over & cook till just done (about 15 minutes longer). (To kick the heat up a notch, just add more cayenne pepper)

Menu Suggestions:

Corn bread, rice and beans (or just plain rice), or corn on the cob are all great with this highly spiced chicken - fried plantains too.