

Grilled Jerk Chicken by Lynn's Recipes



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A great spring and summer recipe for chicken made on the grill. If you don't have an outside grill, or the weather isn't good for outside cooking, you can use a grill pan or an electric grill and cook it inside.

This is based on a Martha Stewart recipe.

Ingredients:

- 1 bunch scallions, chopped
- 2 garlic cloves, chopped
- 1 jalapeno chile, chopped
- 2 Tablespoons olive oil
- 2 Tablespoons freshly squeezed lime juice
- 1 Tablespoon light brown sugar
- 1-1/2 teaspoons ground allspice
- 1 teaspoon dried thyme
- ½ teaspoon ground cinnamon
- Coarse salt

Any chicken pieces you desire. I used boneless, skinless chicken breasts.

In a blender, combine scallions, garlic, jalapeno chile, olive oil, lime juice, light brown sugar, allspice, thyme, cinnamon and salt. Blend until smooth.

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Place chicken in a Ziploc bag and pour marinade over chicken. Squeeze bag to coat chicken really well. Refrigerate and marinate for 2 hours or longer.

Heat grill. Lift chicken out of marinade and place on grill. Cover and cook, turning occasionally until the internal temperature is 170°. Serve immediately.

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