



Jamaican Jerk Chicken

Fresh fruit and spices help make this jerk chicken recipe a favorite on your farm table.

Making your own marinade is worth the extra bit of work: the flavors of fresh fruit and spices combine in a way that can't be matched by anything in a bottle. In the mood for something less spicy but equally classic? Check out our recipes for Shepherd's Pie. If you like things hot, add more cayenne. You can also make and refrigerate this marinade a few days ahead of time.

Ingredients

2 to 3 pounds chicken pieces

Marinade 3 medium to large apricots, pitted and chopped (to equal 1 cup) ½ cup freshly squeezed orange juice 1 T. freshly squeezed lemon juice 1 T. brown sugar ¼ cup green onion, finely chopped 2 T. soy sauce 2 T. ginger chopped 1 T. garlic chopped 1 tsp. each cinnamon, nutmeg, and black pepper ¼ tsp. powdered thyme ¼ tsp. cayenne

Preparation

In small saucepan, combine apricots, orange juice, lemon juice and brown sugar. Cook over medium heat, stirring occasionally, until fruit breaks down and sauce is thickened and bubbly. Remove from heat. Pour into large glass bowl or pan and add remaining ingredients; stir to mix well. Remove ½ cup of mixture and store separately to brush over chicken when grilling.

Add chicken pieces to marinade in bowl, tossing to coat thoroughly. Cover with plastic wrap and let marinate at least two hours or up to 24 hours. Cook on hot grill, brushing with reserved marinade.