

JERK CHICKEN

1 bunch scallions, trimmed and finely chopped (1 ½ cups)
2 garlic cloves, finely chopped
1 jalapeno chile, finely chopped (ribs and seeds removed for less heat, if desired)
2 Tbsp fresh lime juice
2 Tbsp olive oil
1 Tbsp light brown sugar
1½ tsp ground allspice
1 tsp dried thyme
½ tsp ground cinnamon
Coarse salt
2 Tbsp water
8 pieces (drumsticks and thighs) bone-in, skin-on, chicken (2 ½ lbs)
Vegetable oil, for grill

In a blender, combine scallions, garlic, jalapeno, lime juice, olive oil, brown sugar, allspice, thyme, cinnamon, 1 teaspoon salt, and the water; blend until smooth. Reserve ¼ cup for brushing.

Place chicken in a shallow dish or a large resealable plastic bag; season all over with salt. Pour marinade over chicken; toss to coat. Cover (or seal); refrigerate, turning once or twice, at least 2 hours (or up to overnight; place bag on a plate in case of leaks).

Heat grill to medium-high; lightly oil grates. Lift chicken from marinade; letting excess drip off (discard marinade); place on grill, and cover. Cook, turning occasionally, until chicken is blackened in spots, about 10 minutes.

Move chicken to a cooler part of the grill; brush with reserved marinade. Cover, and grill until chicken is cooked through, 10 to 15 minutes more, serve immediately.

