

DESTINATION 6

trunk bay, st. john, u.s. virgin islands

Jerk Chicken Brochette



Servings: 5

Ingredients:

Chicken Marinade:

- 2 tablespoons Jerk seasoning
- Juice of 1 lemon
- 2 tablespoons olive oil
- 2 tablespoons dark rum
- 1 tablespoon molasses

Pepper Lime Sauce:

- 1 cup apricot preserves
- ¼ cup water
- Juice of 1 lime plus, 1 tablespoon of zest
- 1 Scotch bonnet pepper, deseeded
finely chopped

2 pounds boneless, skinless chicken breast,
cut into 1 ½" pieces

2 green or red bell peppers, cut into 1 ½" pieces

2 yellow onions, cut into 1 ½" wedges

2 ripe mangos, peeled, sliced

1 English cucumber, sliced

Instructions:

Combine marinade ingredients in a shallow glass bowl. Add cubes of chicken; toss to coat. Cover and refrigerate for 2 hours. Toss again, part way through the marinating. Allow chicken to sit out for 20 minutes prior to cooking.

Meanwhile, combine all pepper lime sauce ingredients in a small saucepan. Bring to a boil and then simmer uncovered for 10 minutes. Allow to cool. If too thick, add a little water.

Set out 10 (8" – 10") wooden or metal skewers. If wood, soak skewers in water for at least 30 minutes before using.

Heat grill or grill pan to high heat.

Thread chicken on skewers, alternating with the pepper and onion together on each skewer. Shake off any excess marinade. Place skewers on hot grill for about 10 minutes, turning a few times until chicken is cooked through. If starts to burn, move to a cooler part of grill or turn down heat.