

Jamaican Jerk Chicken & Grilled Pineapple Slaw – Anthony Salemme

By Anthony Salemme, contributing chef

Serves 6



A bit of spice on the grill for the Holiday weekend.

6 chicken leg and thighs

Jerk marinade

1 bunch scallions, washed chopped fine
4 cloves garlic, peeled, minced
1 1/2 teaspoons all spice
1 tablespoon onion powder
2 teaspoons dried thyme
2 teaspoons smoked paprika
½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon cumin
1 Tablespoon soy sauce
1 Tablespoon fresh ginger, grated
1 scotch bonnet pepper, chopped fine
1 orange, zested and juiced

Mix all ingredients in a zip lock bag, toss in chicken, and marinate for 4 hours or overnight.

Get one side of your grill good and hot. Sear the chicken pieces so they begin to brown. About 8 -10 min.

Move the chicken over to the cooler part of the grill and put the top on and continue cooking for another 30-40 minutes until the internal temperature is 160F. Rotate the chicken pieces every 10 minutes to insure even cooking.

Slaw

6 slices fresh pineapple, brushed with olive oil and grilled on both sides until golden. Do this while you are searing the chicken
1 pound shredded cole slaw mix

½ cup red onions, sliced
1 cup carrots, shredded

Vinaigrette

2 Tablespoons pineapple juice
1 Tablespoon honey
1 Teaspoon Dijon
½ teaspoon ginger, freshly grated 1/2 teaspoon salt
2 teaspoons black pepper
2 Tablespoons olive oil

Mix all the ingredients in a bowl and toss in the cabbage, onions, carrots and diced grilled pineapple.