
JERK CHICKEN

INGREDIENTS

Yield: 8 servings

- 23½- to 4-pound chickens, quartered, or 8 whole legs, or 5 to 6 pounds bone-in, skin-on thighs
 - ✓ 1 large bunch scallions (about 8), white and green parts
 - ✓ 2 shallots, peeled and halved
 - ✓ 4 to 6 Scotch bonnet chili peppers, stems removed, or habaneros
 - ✓ 12-inch piece fresh ginger, peeled and coarsely chopped
 - ✓ 6 garlic cloves, peeled
 - ✓ ¼ cup fresh thyme leaves, or 1 tablespoon dried
 - ✓ 2 tablespoons ground allspice, more for sprinkling
 - ✓ 2 tablespoons soy sauce
 - ✓ 2 tablespoons dark brown sugar
 - ✓ 1 tablespoon salt, more for sprinkling
 - ✓ 1 tablespoon black pepper
 - ✓ ½ cup vegetable oil
 - ✓ 1 tablespoon white or apple cider vinegar
 - Freshly squeezed juice of 2 limes
-

PREPARATION

At least 1 day before cooking, pat chicken dry with paper towels. Combine remaining ingredients in a blender or food processor and grind to a coarse paste. Slather all over chicken, including under skin. Refrigerate 12 to 36 hours. Bring to room temperature before cooking and lightly sprinkle with more salt and ground allspice.

STILTON CHICKEN BREASTS

4 boneless skinless chicken breast halves (about 1 1/2 pounds)
1/4 teaspoon kosher salt
1/4 teaspoon freshly ground pepper
1 tablespoon chopped fresh rosemary
1 tablespoon unsalted butter
1 1/2 teaspoons extra-virgin olive oil
2 unpeeled Honeycrisp or Fuji apples, cored and sliced 1/4 inch thick (about 2 1/4 cups)
2 ounces Stilton cheese, crumbled (about 1/3 cup)

1. Step 1

Preheat the oven to 425°F. Lightly oil a small, rimmed baking sheet with extra-virgin olive oil or coat with nonstick cooking spray. Season the chicken breasts with salt and pepper, and sprinkle with the rosemary.

Step 2

Melt the butter with the oil in a large nonstick skillet over medium-high heat. Cook the chicken for 6 minutes or until browned on both sides, turning once. Transfer to the baking sheet. Add the apple slices to the skillet and cook over medium-high heat for 3 to 4 minutes, or until slightly softened and lightly browned. Spoon the apples around the chicken, placing a couple of slices over each breast.

Step 3

Bake for 6 minutes or until the chicken feels slightly firm when pressed. Scatter the cheese over the chicken and apples. Continue baking another 2 minutes, or until the cheese is melted and the chicken is no longer pink in the center. Serve the chicken with the apples.