

A MARIO BATALI RECIPE

JERK CHICKEN WITH SPICY PINEAPPLE KETCHUP AND ROTI

Makes 6-8 Servings

INGREDIENTS

1 med red onion, **finely chopped**
1 bunch scallions, chopped
1/4 cup cayenne pepper-chipotle sauce

2 lemons, **zest** & juice
1 orange, **zest** & juice
2 tablespoons molasses
2 tablespoons honey
1 tablespoon dried thyme
2 tablespoons ground allspice
1 teaspoon freshly grated nutmeg
1 scotch bonnet chile (cut in half)
2 serrano chiles (sliced)
2 teaspoons pure vanilla extract
1 teaspoon kosher salt
1/4 cup extra-virgin olive oil

FOR THE CHICKEN:

8 chicken thighs, boneless, skin on
kosher salt and freshly ground pepper

SPICY PINEAPPLE KETCHUP:

2 cups pineapple, **cut into 1/2-inch pieces**
1 medium red onion, cut into 1/8-inch dice
2 serrano chiles, stemmed
1 tablespoon honey
1 tablespoon Worcestershire sauce

DIRECTIONS

MARINADE:

In a large bowl, combine all the ingredients for the marinade.

CHICKEN:

Put the chicken pieces in a tight-sealing plastic container and pour the marinade over. Toss well to coat everywhere. Refrigerate for at least 4 hours-overnight is best.

Preheat oven to 450°F or light your grill with one side hot, one side low.

Remove the chicken from the marinade and discard the marinade. Season with salt and pepper. Place on a baking sheet and roast for 40 minutes; it should get a little char on the top (we like that). If using a grill, place the chicken on the hot side of the grill and cook until nicely charred on both sides, then move to the cooler side and cook with the lid down until cooked through.

Serve hot, with pineapple ketchup and warm roti alongside.

SPICY PINEAPPLE KETCHUP:

Place all the ingredients in a food processor and pulse until smooth. If not using immediately, store in a sealed container in the refrigerator for up to 1 week.

