

Jerk Chicken with Peppa Cream Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		chicken
3		serrano pepper - stemmed and seeded
1/2	cup	sweet onion - chopped
4		green onion - trimmed and chopped
1	tablespoon	ginger - grated
1	tablespoon	brown sugar
1	tablespoon	kosher salt
1	teaspoon	dried thyme
1/2	teaspoon	ground allspice
1/2	teaspoon	ground black pepper
1/4	teaspoon	nutmeg
1/4	teaspoon	cinnamon
3	tablespoons	vegetable oil
2	tablespoons	fresh lime juice
1	tablespoon	soy sauce
2	pounds	chicken thigh
		Sauce
1/2	cup	sour cream
14	cups	mayonnaise
1/4	cup	Pickapeppa Sauce

Place the chiles, onion, green onion, garlic, ginger, brown sugar, salt, thyme, allspice, pepper, nutmeg, and cinnamon in a food processor and finely chop. Gradually add the oil, lime juice and soy sauce.

Rinse, dry and trim chicken. Pour the sauce over and allow to marinade for at least 6 hours or overnight.

Drain chicken and discard marinade. Cook and serve with peppa cream sauce.

For grill: Cook over indirect heat, skin side down, turning occasionally, until cooked through, 20 to 30 minutes.

Ovens: Cook in pans, skin side up in upper and lower thirds of 400 oven. Switch pans halfway through. Cook for 25-30 minutes. Turn on broiler and broil chicken 4 inches from heat until skin is browned and crisp, 2-3 minutes.

Sauces: Combine and whisk.