

# Slow Cooker Jerk Chicken

Servings : 4

| Amount | Measure     | Ingredient - Preparation Method           |
|--------|-------------|---|
| 8      |             | scallion - coarsely chopped               |
| 1/4    | cup         | vegetable oil                             |
| 2      |             | habanero chile - stemmed and seeded       |
| 1      | inch        | fresh ginger - peeled and sliced 1/4"     |
| 2      | tablespoons | molasses                                  |
| 3      | cloves      | garlic - peeled                           |
| 1      | tablespoon  | dried thyme                               |
| 2      | tablespoons | ground allspice                           |
| 1      | teaspoon    | salt                                      |
| 4      | pounds      | bone-in, skin on chicken pieces - trimmed |

Pour scallions, oil, habaneros, ginger, molasses, garlic, thyme, allspice, and salt in a food processor until smooth, about 30 seconds. Transfer 1/2 cup to slow cooker; reserve remaining mixture.

Add chicken to slow cooker and coat evenly with scallion mixture. Cover and cook until tender, 4-6 hours on low.

Position oven rack 10 inches from broiler and heat broiler. Place wire rack in foil lined rimmed baking sheet and coat with veggie oil spray. Transfer chicken, skin side down to baking sheet; discard braising liquid.

Brush chicken with half of reserved scallion mixture and broil until lightly charred and crisp, 10 to 15 minutes. Flip chicken over, brush with remaining mixture, and continue to broil until lightly charred, 5-10 minutes longer.