

Jerky grilled chicken, fresh mango salsa, coriander

Recipe for 4 persons

Description

A classic Jamaican preparation, nice and spicy! Accompanied by a fresh mango salad!

Ingredients

JerK chicken

- 4 Unit(s) Chicken wings
- 10 Gr 4 spices powder
- 0.25 Bunch(es) Green onion
- 2 Clove(s) Garlic
- 2 Unit(s) Jalapeno pepper
- 3 Sprig(s) Thyme
- 0.50 Unit(s) Onion
- 125 Gr Soy sauce
- 4 Gr Nutmeg

- Butter
- Salt and pepper

- 2 Unit(s) Corn on the cob

- Butter
- Salt and pepper

Preparation

- Preparation time **25 mins**
- Preheat your **BBQ** at **375 F°**

Chicken marinade

In a food processor, combine the onion, scallions, chiles, garlic, five-spice powder, allspice, pepper, thyme, nutmeg and salt; process to a coarse paste. With the machine on, add the the soy sauce and oil in a steady stream. Pour the marinade into a large, shallow dish, add the chicken and turn to coat. Cover and refrigerate overnight. Bring the chicken to room temperature before proceeding.

Light a grill. Grill the chicken over a medium-hot fire, turning occasionally, until well browned and cooked through, 35 to 40 minutes. (Cover the grill for a smokier flavor.) Transfer the chicken to a platter and serve.

Mango salad

Peel and cut the mango into small cubes.

Pluck and slice the cillantro.

Mango salad

- 1 Unit(s) Yellow mango
- 0.50 Bunch(es) Coriander
- 0.50 Unit(s) Red onion
- Butter
- Salt and pepper

Peel and mince the red onion.

Combine all of the ingredients in a mixing bowl and season with salt, pepper and olive oil.

Grilled corn

Peel your corn.

Cut the corn in 4 and boil them in salted water for 8 minutes.

Baste the corn with some olive oil and place them on the hot grill.

Sprinkle on some salt and paprika and serve.

Bon appétit!