

# SAN DIEGO RESTAURANT WEEK

# RECIPES

## Mary's Jerk Chicken

Courtesy of Backyard PB

- ½ chicken, boneless, skin still attached
- 4 oz jerk marinated, recipe to follow
- 4 oz fingerling potatoes, halved and roasted in oven
- 1 bunch black kale, blanched and cooled
- 1 tbsp garlic
- 1 tbsp butter
- 1 ounce sliced yellow onion
- Kosher salt and ground black pepper, for seasoning

### Jerk Marinade

- 1 bunch green onions, chopped
- 2 ea scotch bonnets, or habanero
- 2 tsp allspice, ground
- ½ tsp ground nutmeg
- 1 tsp coriander seed, toasted and ground
- 1 tbsp brown sugar
- 2 oz soy sauce
- ½ oz chopped ginger
- 1 tsp lime zest
- 2 oz lime juice
- 2 oz orange juice
- 2 oz canola oil

Place all ingredients for marinade in food processor, and blend until smooth.

In a large Ziploc bag place ½ chicken and jerk marinade for 24 hours.

### Preparation

In a med to large heated sautee pan, add small amount of cooking oil once pan is hot enough to sear. After adding oil, season chicken with salt and pepper on both sides and place skin side down to crisp skin, place in 350 oven for 20- 25 min, or until cooked to 165 in the thickest part of the chicken.

In a separate sautee pan, place butter garlic and onions, and begin to heat, on high flame, cooking until onions start to get color on the edges, at this time add roasted potatoes stirring to coat all product well. Add kale and season to taste.

