

Sharing Life, Love and Food



# All Natural Croccantini®

## ARTISAN CRACKERS



### Croccantini CREATIONS Jerk Chicken Pairing

Jerk chicken is a spicy Jamaican specialty, and an easy, healthful summer alternative to barbeque.

#### Ingredients

1 tbsp allspice	1/4 cup soy sauce
1 tbsp dried thyme	3/4 cup white vinegar
1 1/2 tsp cayenne pepper	1/2 cup orange juice
1 1/2 tsp fresh cracked black pepper	1 lime (juiced)
1 1/2 tsp ground sage	1 habanero pepper, seeded & diced
3/4 tsp nutmeg	3 green onion, diced
3/4 tsp cinnamon	1 cup white onion, diced
1 tsp sugar	10 garlic cloves – crushed
1/4 cup extra virgin olive oil	4 – 6 chicken breasts.

OPTIONAL: Boil marinade for at least 4 minutes and serve with grilled chicken as dipping sauce.

#### Preparation:

1. Combine allspice, thyme, cayenne, black pepper, sage, nutmeg, cinnamon, and sugar.
2. Combine olive oil, soy sauce, vinegar, orange juice, and lime juice in a separate bowl.
3. Slowly pour liquid mixture into dry mixture, and whisk together.
4. Once ingredients are fully mixed, stir in habanero, onions, and garlic.
5. Add chicken, cover and marinate for at least 1 hour before grilling.
6. After at least 1 hour, grill chicken for approximately 6 minutes per side, or until fully cooked. Brush chicken with marinade while on grill.

FOLLOW US FOR APPETIZER INSPIRATION!



[www.lapanzanella.com](http://www.lapanzanella.com)