



## JAMAICAN JERKED CITRUS CHICKEN Serves 6

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| 1 can chicken broth - (14 1/2 oz)              | 2 garlic cloves minced                      |
| 3/4 cup frozen orange juice concentrate thawed | 2 medium sized chickens, butterflied        |
| 2 tablespoons red wine vinegar                 | 4 teaspoons cornstarch                      |
| 1 tablespoon Jamaican jerk seasoning           | 3 cups hot cooked rice                      |
| 1/2 teaspoon Louisiana Hot Sauce               | 2 red grapefruit peeled, sliced, and seeded |
| 2 teaspoon orange peel finely shredded         | 2 oranges peeled, sliced, and seeded        |
|  | 1/4 cup sliced green onions                 |

In a non-metallic bowl, stir together chicken broth, orange juice concentrate, vinegar, jerk seasoning, hot sauce, orange peel and garlic. Cover and chill half of the mixture for sauce.

Rinse chicken, pat dry. In plastic bag set in shallow dish, combine chicken and remaining orange mixture. Close bag and chill for 2 to 24 hours, turning bag occasionally to distribute marinade.

Drain off marinade and reserve. Place chicken on grill rack of uncovered grill. Brush with some of the reserved marinade. Grill directly over medium coals for 12 to 15 minutes, or until chicken is tender and no longer pink, turning once. Discard marinade.

Meanwhile, for sauce, in medium saucepan combine the remaining chilled orange mixture with cornstarch. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 2 more minutes.

To serve, spoon rice on each of 6 dinner plates. Arrange grapefruit and orange slices on top of rice on each plate. Place 1 piece of chicken on top of grapefruit and orange slices. Spoon fruit sauce over chicken and fruit. sprinkle with green onions.

