



WINESMITHS X JESSIE SPIBY

JERK SPICED CHICKEN
WITH HONEY ROASTED PINEAPPLE

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SACRIFICE NOTHING.

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PAIR WITH:

Winesmiths Organic Chardonnay and a Garden Picnic

The subtle hint of pineapple and lemon in the Chardonnay match well with the zingy jerk spices of the marinade. The tender honey-basted pineapple ties everything together. This recipe is designed to be shared with friends, wine in hand (of course) on a warm spring day. - *Jessie*

SERVES: 4 | TIME: 10 minutes prep, 30 minutes cooking + marinating time.

INGREDIENTS

800g organic chicken thigh

JERK MARINADE

1/2 cup ground allspice

1/2 cup brown sugar

8 organic spring onions, washed
and roughly chopped

8 medium size garlic cloves

4 to 6 scotch bonnet or habanero
peppers, seeded and cored

2 tbs soy sauce

2 tbs fresh thyme leaves

1 tsp cinnamon

1/2 tsp nutmeg, freshly grated preferred

1 1/2 tsp freshly ground pepper

1-2 tsp salt

HONEY ROASTED PINEAPPLE

1/2 ripe pineapple, peeled, cored,
cut lengthwise into 4 wedges

2 tbs dark brown sugar

4 tbs honey

2 tbs water or freshly squeezed
orange or lemon juice

METHOD

Begin with the jerk marinade. Blitz all the ingredients together into a smooth paste. Pour over the chicken and leave to marinate for a minimum of 2-3 hours, ideally overnight in the fridge. Before cooking, cut and skewer the chicken if desired or leave as whole thigh fillets.

Preheat oven to 220°C. Line a rimmed tray with baking paper.

In a bowl mix the sugar, and honey with water or juice until the sugar dissolves. Toss the pineapple to coat and leave to marinate for 15 minutes. Arrange the pineapple on the prepared baking tray, keep the excess marinade for basting.

Roast pineapple for 15 minutes, flip the pineapple and brush with the reserved marinade. Roast until tender and caramelised approximately 10-15 minutes. Brush with marinade again and allow to rest.

While the pineapple is cooking, cook the chicken on the BBQ, or heavy-based fry pan on medium heat until cooked through. Serve alongside the pineapple and a chilled glass of wine.

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