



COOKING PASSION SINCE 1877

JERK CHICKEN WITH CRISPY GARLIC CRUNCH & COCONUT SLAW BY JAX HAMILTON



Serves 4

INGREDIENTS

MARINADE

70 g (about 6) spring onions,
chopped
2 tbsp brown sugar
½ scotch bonnet pepper,
deseeded, finely chopped
3 cloves garlic, roughly chopped
1 tbsp fresh thyme leaves
2 tbsp ground allspice
½ tsp ground nutmeg
¼ tsp ground cinnamon
2 tsp salt
2 tsp sesame oil
1 tsp ground black pepper
1 lemon, zest only

JERK CHICKEN

8 chicken thighs, skin on, boneless
olive oil

METHOD

MARINADE

Pop all ingredients except lemon zest in a food processor and blitz to a coarse paste. Stir in lemon zest.

JERK CHICKEN

Place thighs in a glad bag with 4 tablespoons of marinade and massage well into the meat. Seal the bag and pop in the fridge for at least 1 hour.

Preheat BBQ to 180–200°C. Lay each thigh skin-side down on the hot grill and cook for about 7 minutes. You will know when to turn the thighs as they will lift easily. Turn and cook for a further 7 minutes. Remove from heat and allow to rest.



JERK CHICKEN WITH CRISPY GARLIC CRUNCH & COCONUT SLAW (CONT.)

INGREDIENTS

CRISP COCONUT SLAW SALAD

1 cup finely sliced white cabbage
½ cup grated carrot
½ cup finely sliced red cabbage
½ red onion, finely sliced
1 bunch coriander, chopped
1 bunch mint, chopped
lemon zest
¼ cup shredded coconut

COCONUT DRESSING

1 tbsp Greek yoghurt
2 tbsp coconut cream
1 tsp lemon juice
1 tsp hot mustard
salt and pepper
pinch brown sugar
chopped nuts, to garnish
extra chopped fresh herbs, to garnish

CRISPY GARLIC CRUNCH

2 slices bread
1 small knob Hax butter*
drizzle olive oil
zest 1 lemon
handful fresh herbs, chopped
salt and freshly ground black pepper

METHOD

CRISP COCONUT SLAW

To make the dressing, whisk together yoghurt, coconut cream, lemon juice and mustard. Taste and season with sugar, salt and pepper. Set aside to chill or until ready to dress slaw.

In a large bowl add all salad ingredients and mix to combine. Toss dressing through salad and mix well. Pop onto a large serving dish, garnish with extra herbs and a sprinkling of chopped nuts.

CRISPY GARLIC CRUNCH

Blitz or rip bread into crumbs. Heat butter and oil in a non-stick frying pan. When bubbling, sprinkle in the breadcrumbs and toss through the fragrant oil until golden and almost crispy. Remove from heat then add zest and herbs and mix gently. Pop aside until ready to serve.

*Mix together and use when cooking: combine 200g butter + 2 crushed cloves garlic + 1 tbsp dried or handful freshly chopped herbs + 1 tsp chilli flakes (optional).