Jerk Chicken Kabobs

by Simply Creative Chef Rob

Ingredients:

* 1 cup of orange juice
* 1/4 cup extra-virgin olive oil
* 1/4 cup of soy sauce
* 1/4 cup of fresh thyme sprigs
* 1 tbsp. ground allspice
* 1 tbsp. ground cinnamon
* 1 tbsp. ground nutmeg
* 3 cloves of garlic
* 1 Scotch Bonnet Pepper or Habenero
* 3 green onions, chopped
* One 2-inch piece of fresh garlic, peeled
* 1 lime, juiced
* 1 red onion, chopped
* Salt and fresh ground black pepper
* 2 pounds of boneless skinless chicken breasts, cut into 1 1/2 inch pieces

Directions:

- Soak bamboo skewers in water for 30 minutes

* In a food processor, combine the orange juice, olive oil, soy sauce, thyme, allspice, cinnamon, nutmeg, garlic, Peppers, green onions, ginger, lime juice, onions, and some salt and pepper; puree until smooth
* Add all but 1/4 cup of the mixture in a 1 gallon plastic resealable bag
* Add the chicken to the bag and marinate in the refrigerator for 1 to 2 hours
* Heat the grill to medium-high
* Skewer the chicken pieces and grill one side for about 5 minutes
* Flip and grill the other side until cooked through and grill marks appear
* Serve with Watermelon Fire & Ice Salsa

Yield: Serves 4