

Caribbean Chicken

- 12 drumsticks (Substitute: 36 wings or 6 breasts or 1 1/2 whole birds.)

Caribbean Marinade

- 1/2 c each minced onion, chopped scallion
- 1 [habanero](#) pepper, seeded, chopped (Substitute: 1 jalapeño and 1 long red hot.)
- 2 cloves garlic, crushed
- 1/4 c fresh lime juice
- 2 T each olive oil, honey, brown or coconut sugar
- 1 1/2 T ground allspice
- 1 T each orange zest, grated ginger, apple cider vinegar, chopped fresh thyme
- 2 t each Worcestershire, ground cinnamon, nutmeg, black pepper

Combine marinade ingredients in a food processor. Coat the chicken and marinate, refrigerated, for 1-3 hours. Grill, broil, bake at 350F for an hour or cook in a slow cooker on high until done (165F). Serves 6.

Jittery Cook