**JERKED CHICKEN THIGHS**- yields 4 portions

recipe developed by Chef Roc®

8 chicken thighs

**Jerk Sauce** - yields 1/2 cup

1 tablespoon olive oil

2 tablespoons lemon juice

1 tablespoon coconut milk

1 tablespoon minced mint

1/4 cup minced red onion

2 tablespoons minced Jalapeno peppers  
1/4 cup thinly sliced green onion   
 1 teaspoon allspice

1/2 teaspoon salt  
1/2 teaspoon coarsely ground black pepper  
 1 crushed bay leaf

1. Place the Jerk Sauce ingredients in a blender and blend until smooth.

2. Place the chicken thighs skin side up in a plastic container and make 3 parallel cuts with a sharp knife across the top of each thigh so the Jerk Sauce flavor permeates the thighs. Cover with the sauce. Cover with lid and refrigerate for a minimum of 3 hours (overnight is better).

3. Place marinated chicken on the grill or in a pre-heated 350 degree and cook for approximately 8 minutes on each side or until completely cooked. DO NOT OVERCOOK! Enjoy.