

Chicken with Scotch-Bonnet and Pomegranate Molasses Jerk Sauce

¼ cup pomegranate molasses

6 scallions, chopped

4 scotch bonnet peppers, seeded (you may want to use less)

3 cloves garlic

3 Tbsp. oil

3 Tbsp. ground allspice

1 Tbsp. rum

1 Tbsp. cinnamon

2 tsp. salt

½ tsp. fresh ground nutmeg

Black pepper

2 whole chickens, cut into portions

In a blender or food processor, combine everything except the chickens and puree until smooth. Taste and adjust seasoning. Coat chicken and marinate for 8 to 24 hours in a baking dish.

Preheat oven to 425°. Bake chicken for about 35 minutes or until cooked through.