**Jerk Chicken & Brown Rice***This is my own take on jerk chicken, do not expect it to taste Jamaican!***Tip:** Marinate overnight, if you can

Ingredients:

* 1 medium onion
* 3 scallions
* 1 Scotch bonnet (aka super-hot) chili, or any fresh, smoky, hot pepper from the supermarket
* 2 garlic cloves, minced
* 1 tsp Chinese five-spice powder
* 1 tsp black pepper
* ¼ tsp thyme
* ¼ tsp salt
* 2 tbsp soy sauce
* 1 tsp olive oil
* 2 lbs. chicken thighs, with or without bone, as you prefer
* Brown rice
* Water
* 2-3 large onions
* Cilantro, chopped or micro

Instructions:

* In a food processor, combine all ingredients from the first of 3 groupings above (**onion**, **scallions**, **chili**, **garlic**, **five-spice**, **pepper**, **thyme** and **salt**) and process to a coarse paste.
* With the machine on, add the second grouping (**soy sauce** and **oil**) in a steady stream and keep on processing to get a thick, wet mixture.
* Pour mixture into a large mixing bowl, and **chicken** and knead to ensure every bit of chicken is coated.
	+ Cover and refrigerate either overnight—or 1 hour, whichever works better for you.
* Bring the chicken to room temperature.
* Preheat oven to 425˚.
* Prepare plain brown rice in rice cooker. It’ll take a while.
* Coat the bottom of a large baking pan with **olive oil**.
* Slice the large **onions** into thick-ish rings, about ⅓ of an inch thick. Next, cut each ring in half, so you’re left with slices shaped like the letter C. Place onions along the bottom of the greased pan, in a single layer. Set aside.
* Coat the bottom of a searing pan (grill pan with lines, stainless steel or cast iron skillet) with **olive oil** and heat rapidly, using extra high heat.
* Once oil is super-hot, sear/partially cook chicken (1-3 minutes per side).
* Look for distinctive grill marks before removing chicken from stove top. Place in a single layer, over the onions.
* Add a half-inch layer of water to pan.
* Bake until done, water and onions are golden brown (about 45 minutes).
* Transfer **chicken** to a serving dish. Add the **onions** and **liquidy goodness** to **rice**, which should still be cooking or, at the very least, still hot. Stir to mix the juices.

Bon appetit!