

Citrus Marinated Chicken with Grilled Pineapple and Pickled Jalapeno Relish



Ingredients:

For the Chicken:

4 skinless, boneless chicken breasts
2 cups orange juice
2 cups lime-aid
Kosher salt
Freshly ground black pepper

For the Relish:

6 green onions, thinly sliced (white and green parts)
3 jalapeno peppers, thinly sliced and seeded
3 red Serrano peppers, thinly sliced and seeded
1 ripe pineapple, peeled and sliced into 1-inch rounds
2 and 1/4 cups red wine vinegar
1 cup rice wine vinegar
1/4 cup olive oil
1/4 cup granulated sugar
2 tablespoons honey
1 teaspoon coriander seeds

1 teaspoon fennel seeds
1 teaspoon mustard seeds
1 teaspoon black peppercorns
Kosher salt
Freshly ground black pepper
Juice of one lime

Directions:

- 1) Combine two cups of the red wine vinegar, the rice wine vinegar, sugar, seeds, peppercorns and a teaspoon of salt in a saucepan. Bring the mixture to a boil until the sugar and salt have dissolved.
- 2) Remove the pan from the heat and allow the pickling liquid to cool thoroughly.
- 3) Place the sliced jalapenos and Serrano peppers in a glass jar and pour the pickling liquid into the jar. Seal the jar tightly and place in the refrigerator for a minimum of 24 hours.
- 4) Put the chicken breasts in a non-reactive dish. Mix the orange juice and lime-aid together and pour over the chicken. Season the chicken with salt and pepper, cover the dish with plastic wrap and place in the refrigerator for two hours, turning the chicken once after one hour.
- 5) Pre-heat your grill to medium-high heat.
- 6) Lightly brush the olive oil on both sides of the pineapple and season with salt and pepper.
- 7) Place the pineapple on the grill and cook for two to three minutes per side until slightly caramelized.

8) Transfer the pineapple to a cutting board and roughly chop into bite-sized pieces.

9) In a bowl, combine the pickled jalapenos, Serrano peppers, pineapple, green onions, olive oil, honey, lime juice and salt and pepper. Set bowl aside allowing the flavors to blend.

10) Remove the chicken from the marinade, and place it on the grill. Cook for 8 to 10 minutes per side until browned and firm to the touch.

11) To serve, slice the chicken and spoon the relish on top.