



**Sweetwater Spice Company
Pineapple Habanero Jerk
BBQ Bath Brine**

This brine is a classic, island inspired recipe with the traditional flavors of pineapple, thyme, allspice, garlic, onion, and of course, habanero chillies. In all, there are 16 herbs and spices and each hits the tongue together with an extra kick from the habaneros. It's great on pork, poultry, and seafood!



Ingredients

Serves 4

- ◆ 4 boneless, skinless chicken breasts, washed, dried and trimmed of all fat
- ◆ Sweetwater Spice Company Pineapple Habanero Jerk BBQ Bath Brine
- ◆ Boston lettuce, washed and air dried
- ◆ Radicchio leaves, washed and air dried
- ◆ 2 vine ripened tomatoes, cored and washed
- ◆ 16 asparagus spears, washed and trimmed of woody stem parts
- ◆ 1/2 lb. okra, washed and tops trimmed
- ◆ 2 tbs. olive oil
- ◆ Vidalia or other sweet onion, very thinly sliced
- ◆ Croutons – homemade preferably
- ◆ Sherry vinaigrette salad dressing

Instructions

1. Prepare marinade according to instructions on the bottle to dilute the brine and marinate for 30 minutes or more – up to 2 hours. Do not strain the spices and add on unless you like things super firey hot!
2. Wash and dry the lettuce and radicchio. Toss asparagus and okra in olive oil and season with salt and pepper. Cut the tomatoes into wedges. Make the salad dressing. Remove the chicken from the brine and pat dry. Discard brine. Grill the chicken until just done. Let rest for 5 -10 minutes before slicing on an angle. While the chicken is resting, grill the vegetables until nicely done.
3. Arrange the lettuce and radicchio on the plates. Place the grilled vegetables, tomatoes and the sliced onions on the sides, leaving the center area clear for the chicken. Slice the chicken breasts and place in the middle. Scatter croutons on top. Drizzle dressing overall to taste. Serve with LOVE.

Notes