



GRILLED MANGO-HALBANERO JERK CHICKEN

- ¼ CUP GOLDEN RUM
- 1 SMALL RIPE MANGO, PEELED AND CHOPPED
- ½ HABANERO PEPPER, SEEDED AND CHOPPED
- 2 TABLESPOONS MANGO BALASMIC VINEGAR
- 2 TABLESPOON BUTTER
- ½ TEASPOON KOSHER SALT, DIVIDED
- 1 TEASPOON GARLIC SALT
- 1 TEASPOON GROUND CORIANDER
- 1 TEASPOON BROWN SUGAR
- ¼ TEASPOON GROUND RED PEPPER
- ¼ TEASPOON DRIED THYME
- ¼ TEASPOON GROUND ALLSPICE
- 2 TEASPOONS LEMON PEPPER OLIVE OIL
- 4 (6 OUNCE) SKINLESS, BONELESS CHICKEN BREAST HALVES
- COOKING SPRAY.

Combine rum, mango, and habanero in the bowl of a food processor; process until smooth. Pour mango mixture into a small saucepan, bring to a boil. Stir in vinegar, butter, and ½ teaspoon salt; reduce heat, and simmer 6 minutes or until reduced to 1 cup.

Combine remaining 1/8 teaspoon salt, garlic salt and next 5 ingredients (through all spice) in a small bowl. Rub oil evenly over chicken; sprinkle evenly with spice mixture.

Heat a grill pan over medium high heat. Coat pan with cooking spray. Arrange chicken on pan;

Grill 5 minutes on each side or until done. Remove chicken from pan. Let stand 5 minutes. Cut across the grain into thin slices. Serve with mango sauce. Serve with RED BEANS AND RICE.