

CHICKEN MARINADES 8 WAYS

F EASY

Last Modified: 02/15/2016

PREP: 15 Min
COOK: N/A
REFRIGERATED

SAUCE

1 To 2 POUNDS OF CHICKEN

QUA	MEASURE	INGREDIENT	PROCESS
TOMATO - CHIPOTLE MARINADE			
MARINATE: 6 to 8 Hours			
1	Cup	Dry White Wine (Chablis)	
OR			
1	Cup	Chicken Stock (Swanson)	
1/2	Cup	Yellow Onion	Chopped
1	Tbsp	Dark Brown Sugar	
1	Tbsp	Lime Juice	
1	Tbsp	Chipotle Peppers In Adobo Sauce (Goya)	Chopped
2	Cloves	Garlic	Minced
1/4	Tsp	Kosher Salt	
1/4	Tsp	Freshly Ground Black Pepper	
SWEET CHILI MARINADE			
MARINATE: 30 Minutes to 3 Hours			
1/3	Cup	Sweet Chili Sauce (Mae Ploy)	
1/4	Cup	Rice Wine Vinegar (Marukan)	
1	Tbsp	Green Onion (Whites Only)	Fine Dice
1	Tsp	Fresh Ginger (Peeled)	Grated
1/4	Tsp	Kosher Salt	
1/4	Tsp	Crushed Red Pepper	
ORANGE - FENNEL MARINADE			
MARINATE: 30 Minutes to 4 Hours			
2/3	Cup	Orange Juice	
1/3	Cup	Water	
2	Tbsp	Green Onion (Whites Only)	Fine Dice
1	Tbsp	Fresh Sage Leaves	Fine Chop
OR			
1/2	Tsp	Ground Sage	
1	Tbsp	Dijon Mustard	
1	Tsp	Fennel Seeds	Crushed
JAMACIAN JERK MARINADE			
MARINATE: 30 Minutes			
1/4	Cup	Pineapple Juice (Unsweetened)	
2	Tbsp	Olive Oil	
6	Cloves	Garlic	Minced
1	Tbsp	Jamaican Jerk Seasoning	
1/4	Tsp	Kosher Salt	

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APPLE - MUSTARD MARINADE

MARINATE: 30 Minutes to 3 Hours

1/2	Cup	Apple Juice	
OR			
1/2	Cup	Apple Cider	
1/4	Cup	Brown Mustard (Coarse Grain)	
2	Tbsp	Olive Oil	
1	Tbsp	Dark Brown Sugar	
4	Cloves	Garlic	Minced
1 1/2	Tsp	Soy Sauce (Lee Kum Kee)	
1	Pinch	Freshly Ground Black Pepper	

ALE - CITRUS MARINADE

MARINATE: 30 Minutes to 1 Hour

1	Bottle	Amber Ale (NOT Black)	
1/2	Tsp	Lime Zest	
1/4	Cup	Lime Juice	
2	Tbsp	Fresh Coriander Leaves (Cilantro)	Fine Chop
1	Small	Fresh Jalapeno Pepper (Seeded)	Fine Chop
1	Clove	Garlic	Minced
1/4	Tsp	Ground Cumin	
1/8	Tsp	Cayenne Pepper	

SPICE MARINADE

MARINATE: 4 to 24 Hours

1/4	Cup	Lime Juice	
2	Tbsp	Chili Powder (Mild Or Hot Or Mix)	
1	Tbsp	Olive Oil	
1 1/2	Tsp	Ground Cumin	
1 1/2	Tsp	Ground Saigon Cinnamon	
1	Clove	Garlic	Minced
1/2	Tsp	Sriracha Hot Chili Sauce (Huy Fong)	
1/4	Tsp	Kosher Salt	

WINE - SHALLOT MARINADE

MARINATE: 8 to 24 Hours

1	Cup	Dry White Wine (Chablis)	
1/4	Cup	Yellow Onion	Chopped
1/4	Cup	Shallots	Chopped
OR			
2	Stalks	Green Onions (Whites & Greens)	Thin Sliced
1/2	Tsp	Olive Oil	
1	Whole	Bay Leaf	

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1/4	Tsp	Dried Basil Leaves	Crushed
1/4	Tsp	Freshly Ground Black Pepper	
1/4	Tsp	Dried Rosemary Leaves	Crushed

PREPARATION

HINTS	These Marinades will ALL be discarded after the Marination time, so the finer you chop and better you crush any ingredients, the more flavor is infused into the Chicken.
TOOLS	1) Quart Zip Lock Bag 2) Medium Mixing Bowl 3) Wire Whisk
PREP	TOMATO - CHIPOTLE MARINADE 1) Mince the Garlic Cloves and set them aside. 2) Chop the Yellow Onion and add it on top of the Garlic. 3) Chop the Peppers (do NOT drain off the Sauce) and add them on top of the Garlic.
PREP	SWEET CHILI MARINADE 1) Peel and grate the Ginger and set it aside.. 2) Finely dice the Green Onion Whites and add them on top of the Ginger.
PREP	ORANGE - FENNEL MARINADE 1) Finely dice the Green Onion Whites and set them aside. 2) Finely chop the Sage Leaves and add them on top of the Onions. 3) Crush the Fennel Seeds and add them on top of the Onions.
PREP	JAMACIAN JERK MARINADE 1) Mince the Garlic Cloves and set them aside.
PREP	APPLE - MUSTARD MARINADE 1) Mince the Garlic Cloves and set them aside.
PREP	ALE - CITRUS MARINADE 1) Mince the Garlic Clove and set it aside. 2) Seed and finely chop the Jalapeno Pepper and add it on top of the Garlic. 3) Finely chop the Cilantro Leaves and add them on top of the Garlic.
PREP	SPICE MARINADE 1) Mince the Garlic Cloves and set them aside.
PREP	WINE - SHALLOT MARINADE 1) Chop the Yellow Onion and set it aside. 2) Chop the Shallot and add it on top of the Onion. 3) Crush the Basil Leaves with the flat side of a knife and add it on top of the Onion. 4) Crush the Rosemary Leaves with the flat side of a knife and add it on top of the Onion.
1	In a medium mixing bowl, thoroughly whisk all the listed ingredients together making certain all Sugars are completely dissolved
2	Seal the Chicken and Marinade ingredients in a quart zip lock bag. Squeeze out the air, seal and refrigerate for the required time. Turn & squeeze every so often to recoat the Chicken pieces.
3	Once the Marination period is complete, Remove the Chicken and set it aside. You may optionally reserve the contaminated Marinade as either a cooking or basting sauce. Do NOT baste the Chicken during the final 5 minutes of grilling time.
SERVE	Serve while hot with the chosen Pan Sauce drizzled over the top..