



## JAMAICAN CHICKEN

### INGREDIENTS:

8 Sokolow chicken drumsticks

#### MARINADE:

juice and zest from 1 orange  
juice and zest from 1 lime  
bunch of spring onions  
1 small hot chilli pepper  
1 clove garlic  
few grains allspice  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
pinch nutmeg powder

#### GLAZE:

3 tablespoons ketchup  
1 tablespoon maple syrup  
1 tablespoon of Asian chilli sauce (e.g. sriracha)  
1 tablespoon soy sauce

#### MOREOVER:

1 Hokkaido pumpkin  
1 teaspoon fennel seeds  
Roman cumin powder  
salt, pepper  
oil

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### PREPARATION:

1. Put the chicken drumsticks in a bowl. Add the grated orange and lime zest to the meat, then add the juice squeezed from the citrus fruit. Add the chopped ingredients: spring onions, chilli peppers, garlic, allspice ground in a mortar, nutmeg, salt, and pepper. Mix and set aside for at least 1 hour in a cool place.
2. Cut the pumpkin into chunks and once hollowed out, sprinkle with salt, pepper, cumin and fennel ground in a mortar. Then pour the oil over the pumpkin and put it on the grilling shelf.
3. Preheat the grill to 160-180°C. Place the chicken drumsticks on a special rack and grill. Prepare the glaze from the listed ingredients.
4. After grilling for 30-40 minutes, transfer the pumpkin to a plate. Brush the meat with the glaze (it is best to use a special brush for this purpose). Grill for a moment more, so that the chicken drumsticks are beautifully browned.