

Jerk Chicken

Ingredients:

10 ea	Chicken Legs & Thighs (mixture)	1/3 cup	Olive Oil
2 tbsp	Light Brown Sugar, packed	1 tbsp	Thyme, dried
2 tsp	Allspice, ground	2 tsp	Paprika, smoked
1 tsp	Cinnamon	1 tsp	Ginger, ground
1 tsp	Cloves, ground	2 tsp	Kosher Salt
1 tsp	Cayenne Pepper (or less to taste)	1/4 tsp	Black Pepper, ground

Directions:

- Preheat oven to 425F with a rack on lower-middle position.
- Use paper towels to thoroughly dry chicken legs and thighs of excess moisture. Use a fork to poke holes on all sides of chicken legs and thighs. Set aside.
- In a bowl, combine all remaining ingredients to form a spice rub/paste mixture. Evenly rub mixture underneath the skin of chicken legs and thighs, as well as on top.
- Place chicken on a large rimmed baking sheet, with space in between each piece.
- Bake 35-40 minutes or until nicely browned. Serve immediately.



Snickers-Doodle Cookie Bars

Ingredients:

Batter

½ cup	Unsalted Butter, melted	1 ea	Large Egg
½ cup	Granulated Sugar	1 tsp	Vanilla Extract
1/3 cup	Light Brown Sugar, packed	1 cup	All-Purpose Flour
¼ tsp	Cream of Tartar	¼ tsp	Salt, to taste

Sprinkling

¼ cup	Granulated Sugar	2 tsp	Cinnamon
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Directions:

Batter

- Preheat oven to 350F. Line an 8-by-8-inch baking pan with aluminum foil, spray with cooking spray; set aside. In a large, microwave-safe bowl melt the butter, about 1 minute on high power. Wait momentarily before adding the egg so you don't scramble it. Add the egg, sugars, vanilla, and whisk until smooth. Add the flour, cream of tartar, optional salt and stir until just combined, don't over mix. Turn batter out into the prepared pan, smoothing the top lightly with a spatula; set aside.

For Sprinkling

- In a bowl (the same one used for the batter is okay), combine the sugar, cinnamon, and stir.
- Using a small spoon, evenly sprinkle cinnamon-sugar mixture over the prepared pan. It looks like a lot but it sinks down and soaks in while baking.

Bake for about 24 to 25 minutes, or until done. A toothpick inserted in the center should come out clean, or with a few moist crumbs, but no batter. Place pan on top of a wire rack to cool for at least 15 minutes before slicing and serving.

Bars will keep airtight at room temperature for up to 1 week, or in the freezer for up to 6 months.

