

JERK SEASONED CHICKEN & POPCORN SOUP

FOR ABOUT 8-10 SERVINGS:

JERK CHICKEN:

½ Cup Minced Scallions	1 ½ tsp. Salt
½ Cup Minced White Onion	Nutmeg, Pinch
2 Garlic Cloves, crushed	Powdered Ginger, Pinch
1-2 Habanero Peppers, minced	Cinnamon, Pinch
2 tsp. Thyme Leaves	3-4 TBS. Soya Sauce
½ tsp. Smoked Paprika	***2-3 Chicken Breasts...Can substitute with Prawns, Snapper, Tuna or other Seafood.
1 tsp. All-Spice	
1 tsp. Black Pepper	

Combine all ingredients (except for the chicken) and blend. Add enough soya to make a thick, pourable paste. Smear over the chicken and grill or sauté. Best if used on a BBQ...if used on a stovetop, add additional few drops of liquid smoke.

SOUP:

1/2 Cup of Butter	
1.5 litre of Heavy Cream	1 Cup Popcorn (Unpopped)
.5 litre of Half & Half Milk	Salt & Pepper, to season
1-2 tsp. Honey	½ tsp. Knorr Chicken Seasoning

Pop the popcorn and set aside. In a large soup pot, melt the butter and add the cream and milk. Add all of the popcorn and bring up to a boil, then reduce to a simmer and stir to dissolve the popcorn. Add the honey, chicken seasoning and season with salt and pepper. Stir, taste and adjust the seasoning if needed. Strain the soup and place in serving bowls. Top with the seasoned, grilled chicken.