

## Caribbean Mango Chicken

4 chicken breast fillets  
106 grams Mango Jerk Marinade,  
15% pick-up (recipe follows)  
Caribbean Mango Sauce (recipe follows)

Prepare marinade as per recipe and vacuum tumble with trimmed and pounded breasts  $\frac{1}{2}$ " to  $\frac{3}{4}$ " thick, for 20 minutes. Grill on seasoned broiler and finish cooking in oven, covered, until internal temperature is 150° F. Chill and slice on bias  $\frac{3}{4}$ " thick. Dress with Caribbean Mango Sauce.

### Caribbean Mango Sauce

**7.51 grams Tree Top Apple Juice Concentrate**  
**36 grams Northwest Naturals Mango Purée,**  
**28 brix**

154 grams Mango Jerk Marinade  
31 grams whipping cream  
2 grams saladizer gum

Blend marinade, mango purée, cream, and apple juice concentrate, at medium speed. Dust in gum and blend until emulsified.

**Mango Jerk Marinade Recipe On Back.**

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## *Caribbean Mango Chicken (Continued)*

### **Mango Jerk Marinade**

**70 grams Northwest Naturals Mango purée,  
single strength, 13 brix**

**6 grams Northwest Naturals Lime Juice  
Concentrate**

155 grams water

14 grams olive oil

2.4 grams frozen garlic, minced

1.76 grams frozen ginger, minced

0.8 grams ground allspice

0.12 grams ground cinnamon

0.08 grams ground nutmeg

0.76 grams ground coriander

0.12 grams brown sugar

0.30 grams Habañero chile flavor

0.28 grams dried parsley leaf

5.2 grams salt

0.24 grams black pepper, 18 mesh

1.18 grams IQF cilantro leaf

0.14 grams Grillin GB, flavor

0.4 grams cilantro flavor

0.6 grams Jamaican flavor

0.6 grams saladizer gum

Prepare blend of all dry ingredients with flavors. In large mixing bowl, mix together mango purée, lime juice concentrate, water, garlic, and ginger on medium setting with whip attachment. Add dry ingredients slowly and continue mixing. Add oil in slow steady stream and continue mixing until emulsified.