



Authentic Jamaican Jerk **Chicken**

Yield: Serves 4

Ingredients:

4 lbs Bone In Chicken Pieces - can substitute 4 lbs boneless/skinless chicken breasts

Jerk Marinade:

6 Fresh Scotch Bonnet Peppers - chopped
3 medium Yellow Onions - chopped
8-12 cloves Fresh Garlic - crushed
½ inch piece Fresh Ginger - rough chopped
1 Cup Fresh Squeezed Orange Juice
1 Cup Cane Vinegar
½ Cup Soy Sauce
½ Cup Extra Virgin Olive Oil
2 Tbs Kosher Salt
2 Tbs Granulated Sugar
2 Tbs ground Allspice
2 Tbs ground dried Thyme
2 tsp fresh ground Black Pepper
2 tsp ground Cinnamon
2 tsp ground Nutmeg
Juice of one Lime

Preparation:

- 1) Place all of the marinade ingredients into a blender or food processor and purée into a smooth paste - Place a cup or two of marinade into an airtight container and save for service
- 2) Place the chicken pieces in a large zip-top bag (use two if necessary) and cover with remaining marinade - Massage into chicken pieces and then remove as much air as possible from the bag(s) and place in refrigerator for a minimum 8 hours (overnight for better results) - Turn bag(s) a couple of times during marinating

-NEXT DAY-

- 3) Preheat oven to 450°F **-OR-** Prepare grill* (if grilling, skip to step 5)
- 4) Remove chicken from marinade (save remaining marinade for basting) and place in a single layer on a broiler pan - Bake on the center rack of the oven for 7-8 minutes to a side or until juices run clear) - Baste with remaining marinade as desired (skip to step 6)
- 5) Remove chicken from marinade (save remaining marinade for basting) and grill over medium heat flipping regularly and basting with remaining marinade until cooked through (internal temp should be between 160-170°F and juices should run clear)
- 6) Serve with reserved marinade to use as a dip along with festival dumplings and salad of choice -
OR- Rice and peas and hard bread

**** Use of a charcoal grill is recommended - Pimento wood is traditional (look for pimento wood at specialty grill shops)***