

Jamaican Jerk Chicken

With this recipe from Paul Chung, discover how to make Jamaican jerk chicken that's fragrant, fiery hot, and smoky all at once.

Ingredients

- 1 medium onion, coarsely chopped
- 3 medium scallions, chopped
- 2 Scotch bonnet chiles, chopped
- 2 garlic cloves, chopped
- 1 tablespoon five-spice powder
- 1 tablespoon allspice berries, coarsely ground
- 1 tablespoon coarsely ground pepper
- 1 teaspoon dried thyme, crumbled
- 1 teaspoon freshly grated nutmeg
- 1 teaspoon salt
- ½ cup soy sauce
- 1 tablespoon vegetable oil
- Two 3 ½- to 4-pound chickens, quartered

Instructions

1. In a food processor, combine the onion, scallions, chiles, garlic, five-spice powder, allspice, pepper, thyme, nutmeg, and salt; process to a coarse paste. With the machine on, add the soy sauce and oil in a steady stream. Pour the marinade into a large, shallow dish, add the chicken, and turn to coat. Cover and refrigerate overnight. Bring the chicken to room temperature before proceeding.
2. Light a grill. Grill the chicken over a medium-hot fire, turning occasionally, until well browned and cooked through, 35 to 40 minutes. (Cover the grill for a smokier flavor.) Transfer the chicken to a platter and serve.