

# Jamaican Jerk Chicken

Jamaican jerk chicken that's fragrant, fiery hot, and smoky all at once.

## Ingredients

### For the Marinade

- 1 medium onion, coarsely chopped
- 3 medium scallions, chopped
- 2 Scotch bonnet chiles, chopped
- 2 garlic cloves, chopped
- 1 tbsp five-spice powder
- 1 tbsp allspice berries, coarsely ground
- 1 tbsp coarsely ground pepper
- 1 tsp dried thyme, crumbled
- 1 tsp freshly grated nutmeg
- 1 tsp salt
- ½ c (120 ml) soy sauce
- 1 tbsp vegetable oil

### For the Chicken

- 2 chickens (3 ½ to 4 lb each), quartered

## Instructions

### Preparing the Marinade

1. Process onion, scallions, chiles, garlic, five-spice powder, allspice, pepper, thyme, nutmeg, and salt into a coarse paste.
2. Add soy sauce and oil to the paste in a steady stream.

### Marinating and Grilling the Chicken

1. Marinate chicken in the mixture and refrigerate overnight.
2. Bring chicken to room temperature.
3. Light a grill.
4. Grill chicken over medium-hot fire, turning occasionally, for 35 to 40 minutes.
5. Transfer chicken to a platter and serve.