



Jamaican Jerk Chicken

Ingredients

1. 4 chicken thighs (with skin)
2. 4 chicken drum sticks
3. 1 tbs dried thyme
4. 1 tbs ground allspice berries
5. 1/2 tsp cayenne pepper
6. 1 tsp salt
7. 1/2 tsp nutmeg
8. 1 tsp pepper
9. 2 tbs brown sugar
10. 1/4 cup soy sauce
11. 1/4 cup vegetable oil
12. 1/4 cup apple cider vinegar
13. 1 chopped onion
14. 3 chopped green onions
15. 1 clove of garlic minced or garlic powder (1 tbs)
16. 1-2 Scotch bonnet peppers adjust for spiciness desired
17. 1 tbs grated ginger
18. 1 lime juiced

Serves: 2-4

Instructions

1. Blend allspice, thyme, cayenne, nutmeg, salt, pepper, brown sugar, soy sauce, vegetable oil, apple cider vinegar, onion, green onions, garlic, Scotch bonnet peppers, ginger and lime juice until smooth
2. Place chicken in large resealable bags or shallow dish.
3. Add marinade ensuring chicken is well coated.
4. Seal bags or cover the dish and refrigerate for at least 2 hours, overnight is better
5. Preheat grill to medium high.
6. Shake off any excess marinade from chicken and place chicken on grill.
7. Grill chicken, turning occasionally, until skin is crisp and chicken is cooked through (165F internal temp), 30-40 minutes
8. Allow chicken to cool for a few minutes before serving.
9. Serve with beans and rice or Jamaican dirty rice!

Prep Time: 3 hours