

Jamaican Jerk Chicken

(Recipe courtesy of Bradley Robinson)

¼ Onion diced (shallots and scallions may be used instead)

2 cloves of minced/diced Garlic

1 Tsp Ginger

2 tsp minced/diced Green or Red Chile

1 Tbsp Allspice

1 tsp Black Pepper

¼ tsp Cayenne Pepper

1 tsp Cinnamon

½ tsp Nutmeg

1 tsp dried Thyme

1 tsp Salt

1 Tbsp Brown Sugar

½ Cup Orange Juice

½ Cup Rice/Rice Wine Vinegar

¼ Cup Red Wine Vinegar

¼ Cup Soy Sauce

¼ Cup Olive Oil

2 to 3lbs Chicken quartered or 2 to 3lbs legs, breasts thighs, etc. Wings not recommended.

In 1 bowl combine Onion, Garlic, Ginger and Chile, mix well and set aside.

In another bowl combine the spices (Allspice, Black Pepper, Cayenne, Cinnamon, Nutmeg, Thyme, Salt, Sugar. Add Orange Juice Vinegars and Soy sauce, stir/whisk thoroughly. While stirring/whisking, drizzle in Olive Oil. Add in contents of bowl 1 (the Garlic, Onion, Ginger and Chile mixture.) stir well. Let site for one hour. This is the marinade for the Chicken.

Prepare (wash and pat down) Chicken. Coat Chicken with marinade. You may use a basting brush, spoon, knife, whatever. If you use your hands it is recommended that you wear gloves.

Once Chicken is coated, cover and refrigerate overnight. Chicken may be baked or grilled.

If baked, pre-heat oven to 375 and cook for 1 and ½ hours, basting occasionally.

If grilled, prepare grill with plenty of coals and light, after about 15 to 20 minutes coals should be settled. Cook Chicken for at least 45 minutes with grill hot. Use a heat thermometer (180 internal temperature is safe to eat) or after long cooking select a thick piece, cut to the bone and inspect meat to ensure no red or pink meat remains. Grilled Chicken can also be microwaved for 5 minutes after removal from coals for additional sterilization.