

Jerk Chicken

By Paulette Daley

Serves: 4–6

Active time: 15 minutes

Total time: 26 hours

Ingredients

1 large yellow onion, chopped
5 stalks green scallion, chopped
5 garlic cloves, minced
5 sprigs organic thyme
2 teaspoons ground allspice (pimento)
1/2 teaspoon grated nutmeg
1 red habanero (without seeds)
1 tablespoon sea salt
3 tablespoons Jamaican jerk seasoning
1 whole chicken, cut into 4 pieces
Soaked wood apple chips (if using grill)
Jamaican lager beer (if using grill)

Steps

1. Blend onions, scallions, garlic, thyme, allspice, nutmeg, habanero, salt, and jerk seasoning in a small food processor. Reserve 1 tablespoon if grilling chicken.
2. Marinate chicken in blended seasoning for 24 hours.

Oven

3. When ready to cook, preheat oven to 350°F.
4. Place marinated chicken in baking dish.
5. Bake 2 hours, basting chicken with juices every 20 minutes, until cooked through (165°F). Chop into small pieces and serve.

Charcoal Grill

3. When ready to cook, preheat charcoal grill to 400°F (indirect heat method). Wrap soaked wood chips in foil and puncture foil with holes. Combine beer and reserved seasoning in a spray bottle.
4. Add marinated chicken to grill over indirect heat. Close grill and cook for 30–45 minutes.
5. Lower grill temperature to 275°F and allow to cook slowly over direct heat until chicken is tender and 165°F, flipping pieces every 30 minutes. Spray with seasoned beer to keep moist.
6. Chop into small pieces and serve.

