



Jerk Wet Rub Chicken

Recipe by Chef Jouvens Jean

Total Time: 2 hours
Active Time: 15-18 minutes
Serves 6-8

Ingredients

- | | |
|---------------------------|---------------------------------------|
| 2 tbsp granulated onion | 1 tsp ground ginger |
| 2 1/2 tsp dried thyme | 1/2 tsp ground cloves |
| 2 tbsp granulated garlic | 1/2 tsp ground nutmeg |
| 2 tsp ground allspice | 2 tbsp honey |
| 2 tsp ground black pepper | 2 tbsp brown sugar |
| 1/2 tsp ground cinnamon | 1 tbsp soy sauce |
| 1 tsp cayenne pepper | 2 whole Scotch bonnet peppers |
| 1/2 tsp salt | 1 chicken leg quarter (leg and thigh) |
| 2 tbsp coconut oil | |

Steps

1. Combine all ingredients (except chicken) in a food processor and blend until incorporated.
2. Rub the seasoning onto chicken.
3. Place the chicken on a 350°F preheated grill and cook for 15-18 minutes or until the chicken has an internal temperature of 165°F. Flip the chicken as needed to achieve consistent grill marks.
4. Serve hot.

