



# JERK CHICKEN RECIPE

## INGREDIENTS

1 large whole chicken, back removed, split in half along breastbone (4 to 4 1/2 pounds)

Dry jerk seasoning

Kosher salt and freshly ground black pepper to taste

Paprika

### For the Jerk Paste:

3 to 6 whole Scotch bonnet peppers depending on level of heat desired

6 scallions, roughly chopped

2 inch knob fresh ginger, roughly chopped

6 garlic cloves

2 tablespoons fresh thyme leaves

2 tablespoons dark brown sugar

1 large onion chopped

1/2 cup soy sauce

1/4 cup olive oil

1 tablespoon ground allspice

1/4 cup whole allspice berries

3 dried bay leaves

## DIRECTIONS

- 1 Jerk Paste:** In a blender, combine scallions, ginger, garlic cloves, thyme leaves, brown sugar, onion, soy sauce, olive oil, salt, black pepper, bay leaves, ground allspice, allspice berries, and 3 to 6 scotch bonnets.
- 2** Season chicken with salt, pepper, paprika, dry jerk seasoning, and jerk paste (2oz. for every lb.) and refrigerate overnight or for 8 hours.
- 3** Grill chicken over medium hot coals covered until golden brown or fully cooked.
- 4** Enjoy!