



# Jamaican Jerk Chicken



Pictured: Jerk chicken, peas n rice, sautéed onions and chard

## Ingredients needed:

16oz of coconut milk 1/3 cup of coconut vinegar 2/3 cup ketchup 1 heaping tablespoon of guava jelly 2 limes 1/4 cup of olive oil	1/4 cup of OJ 1/2 cup soy sauce 3 scallions 10 cloves of garlic 2 habanero pepper 4 sprigs of thyme 12 allspice berries	40 peppercorns 2 Tablespoon of kosher salt 2 of cinnamon stick 2 teaspoon ground ginger 4 tablespoon of brown sugar 1/2 teaspoon of ground cloves Whole or half chicken
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**Instructions:** *I prefer to cut chicken in half, however cut quarters if you prefer. Marinate in Coconut Marinade for 2+ hours. Lightly rinse, then rub in jerk rub. Marinate for 2+hours. Can let sit overnight. BBQ skin down over direct heat for a few minutes. Watch carefully to prevent excessive burning. Then over indirect, covered until breast is 168F. Try to keep around BBQ temp around 400F or lower. Brush on BBQ sauce after remove from grill. Let sit for 10min.*

### Jerk Coconut Marinade- Blend

- One can of coconut milk
- 2 sprigs of thyme
- 6 allspice
- 20 peppercorns
- Table of salt
- 1/4 tea of clove
- Small cinnamon stick
- 3 cloves garlic
- Tea ground ginger
- 1 habanero pepper cut in half (don't blend)
- 1 1/2 table brown sugar
- 1 limes juiced

### Jerk Rub- Blend

- 1 lime juiced
- 1/4 cup of olive oil
- 1/4 cup of OJ
- 1/4 cup soy sauce
- 3 scallions
- 4-6 cloves of garlic
- 1 habanero deveined
- 2 sprigs of thyme
- 6 allspice berries
- 20 peppercorns
- Table of salt
- 1/2 of cinnamon stick
- Tea ground ginger
- 2 table spoon of brown sugar
- 1/4 tea of cloves

### Jamaican BBQ sauce

- 1/3 cup of coconut vinegar
- 2/3 cup of ketchup
- 1 heaping table spoon of guava jelly
- 1/3-2/3 cup Jerk rub
- Table spoon soy sauce

*Heat low simmer*