Main dishes / Jamaica

Jerk chicken



Chicken in a marinade of scotch bonnet and allspice, smoked over pimento wood.

Time 150 min **Servings** 6

What you'll need.

- [ ] 1.6 kg Chicken, jointed
- [ ] 2 tbsp Allspice berries
- [ ] 8 sprig Thyme
- [ ] 6 clove Garlic
- [ ] 2 piece Limes
- [ ] 1 tsp Nutmeg and cinnamon
- [ ] 3 piece Scotch bonnet chillies
- [ ] 6 piece Spring onions
- [ ] 30 g Ginger
- [ ] 60 ml Soy sauce
- [ ] 2 tbsp Brown sugar
- [ ] 60 ml Neutral oil

Let's make it.

01 Blend the chillies, allspice, spring onion, thyme, ginger, garlic, soy, lime juice, sugar, nutmeg and oil into a thick paste.

02 Cut deep slashes into the chicken down to the bone and rub the marinade in with gloved hands, filling the cuts.

03 Refrigerate for at least eight hours, better a full day.

04 Bank the coals to one side of the grill and throw soaked allspice berries and wood chips on them. Put the chicken on the far side, away from direct heat.

05 Cook covered at 150–160 °C for an hour and a half, turning every half hour and adding more chips.

06 For the last ten minutes move it over direct heat for colour. Serve with lime and festival bread.

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