

Jamaican Jerk Chicken

Chicken – 3 - 4 lbs. legs, thighs, quarters with skin

Wood Chips – Pimento/Allspice/Mesquite

Coconut Oil – 2 Tbsp (for basting)

Jerk Marinade

Scotch Bonnet (Habanero) Pepper – 2 (seedless for less heat)

Scallions – 6, chopped

Onion – 1 small, chopped

Thyme – 2 Tbsp fresh leaves or 1 Tbsp dried

Allspice – 1 Tbsp ground or 2 Tbsp whole berries, toasted and ground

Cinnamon – 1 tsp ground

Nutmeg – 1 tsp, freshly grated

Brown Sugar – 1 Tbsp

Soy Sauce – 2 Tbsp

Lime Juice – 2Tbsp or white vinegar for tang

Coconut Oil – 2 Tbsp

Ginger – 1 Tbsp fresh, grated

Black Pepper – 1 tsp

Salt – to taste

Make the Jerk Marinade

1. Combine marinade ingredients in blender or food processor.
2. Blend until smooth, adding 1-2 tablespoons of water if needed.
3. Taste and adjust salt and heat as desired.

Prepare the Chicken

Contributed by Rick F.



1. Pat chicken dry.
2. Score the chicken deeply with a knife to help the marinade penetrate.
3. Rub the jerk marinade generously over the chicken, including under the skin.
4. Place in sealed container or bag.
5. Marinate for at least 12 – 24 hours.

Grill the Chicken

1. Prepare the grill using charcoal or a smoker tube with wood chips. Pimento (allspice) is traditional, but mesquite works well. Soak the wood in water and add them to the coals. If using pellets, do Not soak, add directly to smoker tube.
2. Preheat grill to 325 - 350 degrees
3. Remove marinade from chicken. Put marinade in saucepan. Bring to boil for 3-5 minutes to kill any bacteria. Set aside.
4. Use indirect heat. Avoid burning. Place chicken, skin side up, away from flames.
5. Mix 2 tablespoons of oil with 1-2 tablespoons of leftover boiled marinade. Brush on chicken every 10-15 minutes.
6. Grill 45 – 60 minutes, turning occasionally, until the internal temperature reaches 165 degrees.

Serve with rice and peas (red beans), fried plantations and a side of jerk sauce for dipping. Garnish with fresh lime wedges and chopped scallions.