

MORTON & BASSETT SPICES®

Jamaican Jerk Chicken



- 2 tablespoons Morton & Bassett chopped garlic
- 1 tablespoon Morton & Bassett ground allspice
- 1 tablespoon Morton & Bassett thyme
- 1/2 teaspoons Morton & Bassett cayenne pepper
- 1/2 teaspoons Morton & Bassett ground black pepper
- 1/2 teaspoons Morton & Bassett sage
- 3/4 teaspoon Morton & Bassett ground nutmeg
- 3/4 teaspoon Morton & Bassett ground cinnamon
- 1 tablespoon granulated sugar
- 2 tablespoons kosher salt
- cup vegetable oil
- 4 cup soy sauce
- 3/4 cup white vinegar
- 1/2 cup orange juice
- 2 tablespoons lime juice
- 1 scotch bonnet pepper or 2 jalapeno peppers, seeded and chopped finely
- 1 large onion, chopped
- green onions, chopped
- 5 lbs skinless chicken pieces (on the bone)

In a large casserole with a lid, combine all ingredients except chicken. Add chicken, stirring to coat well. Cover and refrigerate for 1 hour up to 24 hours. Bake at 350° for one hour OR drain and barbecue. Serve with steamed white rice.



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