

Jamaican Jerk Chicken

Scotch bonnet & allspice, grilled - serves 4 to 6

Serves 4-6 • Prep 20 min • Marinate 4 hr+ • Grill 40 min

INGREDIENTS

The jerk marinade

- 2-3 scotch bonnet peppers, stemmed (seed for less heat)
- 6 scallions, roughly chopped
- 4 garlic cloves
- 2-inch piece fresh ginger
- 1 tbsp fresh thyme leaves
- 1 tbsp ground allspice (pimento)
- 1 tsp whole allspice berries
- 2 tbsp brown sugar
- 3 tbsp soy sauce
- 2 tbsp lime juice
- 2 tbsp neutral oil
- 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1 tsp black pepper
- 1 tsp salt

The chicken

- 3-4 lbs bone-in, skin-on chicken (thighs, legs, or a whole bird cut up)
- Lime wedges, to serve

METHOD

1. Blend all the marinade ingredients into a thick, dark paste. (Wear gloves - scotch bonnets are fierce.)
2. Score the chicken a few times to the bone, then coat it all over with the marinade. Cover and refrigerate at least 4 hours, ideally overnight.
3. Set up a charcoal grill for medium heat. For real smoke, add a few soaked wood chips or a handful of whole allspice berries to the coals.
4. Grill the chicken skin-side up first, lid down, turning every 8-10 minutes, until deeply charred and cooked through (175F at the thigh), about 35-45 minutes.
5. Rest 5 minutes, then chop into pieces the Jamaican way. Serve with lime wedges - and rice and peas if you have them.

Tip • The marinade is where the magic lives, and time is the secret ingredient - an overnight marinade beats a rushed one every single time.