

# Jerk Chicken

Scott Duncan (inspired by Paula Deen)



Siesta Key Beach Party  
March, 2008

## Ingredients

- ▶ 2 teaspoons ground allspice
- ▶ 1/2 teaspoon ground nutmeg
- ▶ 1 teaspoon salt
- ▶ 2 teaspoons dried thyme
- ▶ 1 teaspoon ground ginger
- ▶ 1 tablespoon brown sugar
- ▶ 1 1/2 teaspoons ground black pepper
- ▶ 2 tablespoons olive oil
- ▶ 2 cups chopped onions
- ▶ 5 cloves garlic
- ▶ 2 jalapeño peppers
- ▶ 5 lbs. chicken tenders or boneless chicken breasts
- ▶ 1 cup lime juice

## Directions

Combine all ingredients except the chicken and lime juice in a food processor and puree until smooth. Place the chicken and lime juice in a mixing bowl and pour the jerk sauce over it, tossing the chicken around to coat it well. Cover and refrigerate for at least 4 hours or overnight.

Preheat charcoal grill. Remove the chicken pieces from the jerk marinade and place them on the grill. Grill for 3 to 4 minutes per side for tenders (approximately 6 to 8 minutes per side for boneless breasts).

To turn these into beach party appetizers, soak 6" bamboo skewers in water for 30 minutes, then skewer chicken tenders before grilling.

Serves 10-12