

# Backyard Barbecue Jerk Chicken

This recipe is from Jamaica and very popular in the Caribbeans. You do need to marinate the chicken for 8-12 hours, so plan accordingly. The spiciness of this chicken is perfect. You can add another Scotch bonnet pepper for even more spiciness! But beware, these little peppers are not to be underestimated!

*Serves 4-6*

## ***Ingredients***

1 whole free-range chicken (about 5 pounds), cut into 10 pieces  
Limes, for garnish  
Green onions, sliced, for garnish

## For jerk marinade

2 teaspoons allspice  
½ teaspoon ground cinnamon  
½ teaspoon ground nutmeg  
½ onion  
8 cloves garlic or 1 whole head  
1 1-inch piece fresh ginger, sliced  
3 spring onions, sliced  
3 limes, juiced  
Splash low-sodium soy sauce  
¼ cup extra-virgin olive oil, plus more for drizzling  
Salt and fresh ground pepper  
6 sprigs fresh thyme, leaves picked  
1 Scotch bonnet pepper, halved, plus more to taste  
¼ cup packed light brown sugar

## ***Directions***

1. Mix all the ingredients for the marinade in a food processor. Blend it until it becomes smooth.
2. Use a big plastic bag that you can reseal, and put the chicken pieces in it. Pour the marinade in, and turn to coat the chicken. Seal the bag and refrigerate overnight (8-12 hours).
3. Oil the barbecue grate with oil or use a barbecue-safe mat to prevent the chicken from sticking to the grate.

4. Preheat your barbecue to medium-high heat. Grill each side of the chicken pieces until they are nicely browned and the chicken is cooked to a minimum internal temperature of 165°F, about 10-15 minutes per side.
5. . Serve with sliced green onions and limes, if desired.

This recipe is from Sarah Spencer's cookbook *Best Backyard Barbecue Recipes from Around the World 100 Quick and Easy Grilling Recipes*.

You can click on the cover or [here](#) to learn more



