



### **Ripe's Jamaican Jerk Chicken**

1 half chicken

1tsp Nutmeg

1 tsp Cinnamon

¼ cup Ginger root, finely chopped

1 Tablespoon Dried Thyme

¼ Cup Black Pepper

½ C Kosher salt

¾ Cup freshly ground Allspice

¾ Cup Brown Sugar

½ Cup Peanut Oil

1 whole Scotch Bonnet pepper

8 whole Garlic cloves

¾ Cup chopped Scallions (green onions)

### **METHOD**

Put Scotch bonnet pepper, garlic cloves, thyme and scallions in food processor and pulse until it forms a paste. Then add the remaining ingredients except for the peanut oil and blend. Slowly stream oil into the processor until all is incorporated. You may adjust the amount of oil used depending on how dry or wet you prefer the rub to be. We like it be the consistency of chutney. Smear paste all over the skin of chicken, then lift the skin under the breast and legs and rub paste inside also. Marinate for 1 hour or up to 48 hours. Place chicken on a med-hot grill skin side down and cook for approximately 20 minutes, then turn over and continue cooking for another 20 minutes. This Jerk Rub Recipe should make enough for at least 10 half chickens. The Rub can be stored in a tightly covered container in the refrigerator for up to 2 weeks.