



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Jamaican Jerk Chicken (from *Bon Appetit*, but really epicurious)

8 servings

3 tablespoons dark rum
2 tablespoons water
½ cup malt vinegar
10 green onions, chopped
4 garlic cloves, peeled, chopped
2 tablespoons dried thyme
2 Scotch bonnet chiles or habanero chiles with seeds, chopped
2 tablespoons vegetable oil
4 teaspoons ground allspice
4 teaspoons ground ginger
4 teaspoons ground cinnamon
2 teaspoons ground nutmeg
2 teaspoons salt
2 teaspoons ground black pepper
2 teaspoons dark brown sugar
1 cup ketchup
3 tablespoons soy sauce
about 6 pounds bone-in, skin-on chicken parts
½ cup fresh lime juice

1. Boil rum and 2 tablespoons water in a small saucepan for 3 minutes.
2. Transfer the rum mixture to a blender; add the vinegar, green onions, garlic, thyme, chiles, oil, spices, salt, pepper, and sugar; blend until almost smooth. Transfer 2 tablespoons of the jerk seasoning to a small bowl; mix in the ketchup and soy sauce to make the sauce. (Jerk seasoning and sauce can be made 1 day ahead; cover separately and refrigerate.)
3. Arrange the chicken in a large roasting pan or baking dish. Pour the lime juice over the chicken; turn to coat. Spoon the jerk seasoning over the chicken and rub it into the chicken. Cover and refrigerate for at least 4 hours, turning occasionally. (Can be prepared 1 day ahead. Keep refrigerated.)
4. Prepare a two-level grill (more coals on one side than the other). Remove the chicken from the jerk seasoning marinade; sprinkle with salt and pepper. Place the chicken, skin side down, on the hot side of the grill; grill for about 2 minutes, until seared. Move the chicken to the cooler side of the grill and continue to cook, turning occasionally, for about 15 minutes, until the breasts measure 160 degrees on an instant read thermometer and the legs and thighs read 165 degrees. Serve with the jerk sauce.