



Jamaican Jerk Chicken

Preparation time: 6 hours marinade, 1.5 hours cook Serving size: 10

Ingredients:

- 2 teaspoons Thyme crushed
- 1/2 teaspoon Salt
- 6 cloves Garlic finely chopped
- 1 cup Onion pureed or finely chopped
- 1/4 cup Vinegar
- 3 tablespoons Sugar Brown
- 8 pieces Chicken Skinless
- 1/2 teaspoon Cinnamon ground
- 1 1/2 teaspoons Allspice ground
- 1 1/2 teaspoons Black Pepper ground
- 1 tablespoon Jalapeño Pepper chopped
- 1 teaspoon Hot Pepper crushed, dried
- 2 teaspoons Oregano crushed

Directions:

1. Combine all ingredients except chicken in large bowl. Rub seasonings over chicken and marinate in refrigerator for 6 hours or longer.
2. Preheat oven to 350° F.
3. Space chicken evenly on nonstick or lightly greased baking pan.
4. Cover with aluminum foil and bake for 40 minutes. Remove foil and continue baking for an additional 30–40 minutes or until the meat can easily be pulled away from the bone with a fork.



An EEO/AA Institution: Extension is a unit of the University of Nevada, Reno's College of Agriculture, Biotechnology & Natural Resources engaged in Nevada communities, presenting research-based knowledge to address critical community needs. It is a county-state-federal partnership providing practical education to people, businesses and communities.



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