

PREPARATION DIRECTIONS

1. Remove the skin and wash the chicken with water and white vinegar.
2. In a large bowl, season the cleaned chicken with cayenne pepper, paprika, onion powder and garlic powder. Season well.
3. Add 2-3 tablespoons of soy sauce.
4. Mix in 1-2 tablespoons of Grace's Jerk Seasoning. (Grace is my preferred brand but there are others)
5. Cover the bowl and place in the fridge to marinate for a minimum of 4 hours but overnight is preferred for the best flavor.

COOKING DIRECTIONS

1. Place marinated chicken in a square baking dish with all of the juices. These juices will become your gravy.
2. Bake in the oven for 40 minutes or until well browned and cooked through. Alternatively can also be made on the grill for a more authentic flavor.
3. Once the chicken is cooked, serve with white rice or rice & peas (no peas and rice here!).

Enjoy!

Easy Jamaican Jerk Chicken



6 servings



10 hours prep time
40 minute cook time



INGREDIENTS

- 6 pieces of chicken drumsticks with the thighs attached
- Grace's Hot Jerk Seasoning (also available in mild)
- Paprika
- Cayenne Pepper
- Onion Powder
- Garlic Powder
- Soy Sauce

NOTES

All amounts are approximate since my mother never measured anything. We cook with feeling, season until the ancestors tell you to stop.

If you prefer a more crisp chicken, broil in the oven for the last 10 minutes but remove the gravy first.

Recipes by Leb

