

Jerk Chicken

For jerk marinade

3 scallions, chopped

4 large garlic cloves, chopped

1 small onion, chopped

4 to 5 fresh Scotch bonnet or habanero chile, stemmed and seeded

1/4 cup fresh lime juice

2 tablespoons soy sauce

3 tablespoons olive oil

1 1/2 tablespoons salt

1 tablespoon packed brown sugar

1 tablespoon fresh thyme leaves

2 teaspoons ground allspice

2 teaspoons black pepper

3/4 teaspoon freshly grated nutmeg

1/2 teaspoon cinnamon

1/4 tsp. ground ginger

1 or 2 Whole Chickens cut into pieces placed into a large zip-lock bag

Make marinade:

Blend all marinade ingredients in a blender until smooth. Pour marinade over chicken and massage into chicken, let sit for 10 minutes before roasting.

Roast chicken in 2 large shallow (1-inch-deep) baking pans in upper and lower thirds of a 400°F oven, switching position of pans halfway through roasting, 40 to 45 minutes total.