



Jamaican Jerk Chicken

Enjoy the sizzle and spice of this island-inspired delight! The Fiery Caribbean Chicken everybody loves.

Jamaican Jerk Chicken

Jamaican Jerk is a fiery spice blend that celebrates the vibrant flavours of the Caribbean. This recipe features succulent chicken marinated in Monsoon Coast's Jamaican Jerk seasoning then grilled to perfection.

- 8 pieces Chicken (8 chicken thighs or 16 drumsticks)
- ½ cup Dry White Wine
- Juice of 1 lemon or lime
- 2-4 tsp Jamaican Jerk Rub
- 1-2 tsp Salt
- 1 tsp Brown Sugar ((optional for more caramelization))
- 4 cloves Garlic (crushed)

1. Mix all ingredients together in bowl. Marinate chicken 6-8 hours, or overnight turning from time to time.
2. Grill over medium heat until cooked through.
3. Serve with Monsoon Coast Potatoes or Monsoon Coast Vegetables.

Main Course

Far East & Far West

Caribbean

Ingredients:

8 chicken thighs or 16 drumsticks

Instructions:

Mix all ingredients together in bowl. Marinate chicken 6-8 hours, or overnight turning from time to time.

1/2 cup dry white wine

Juice of 1 lemon or lime

2-4 tsp **Jamaican Jerk Rub**

1-2 tsp salt

1 tsp brown sugar (optional for more caramelization)

4 cloves garlic, crushed

2 - Grill over medium heat until cooked through.

3 - Serve with Monsoon Coast Potatoes or Monsoon Coast Vegetables.

Spices Used: Jamaican Jerk Rub

4 Servings

Prep Time: 15 Min

Cook Time: 30 Min