



Jamaican Jerk Chicken

The Fiery Caribbean Chicken everybody loves.

Ingredients:

8 chicken thighs or 16 drumsticks

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

Instructions:

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.

Spices Used: Jamaican Jerk Rub

4 Servings

Prep Time: 15 Min

Cook Time: 30 Min