

Jerk Chicken

Ingredients:

- 2 tb Ground allspice
- 2 tb Dried thyme
- 3 ts Cayenne pepper
- 3 ts Freshly ground black pepper
- 3 ts Ground sage
- 1 1/2 ts Ground nutmeg
- 1 1/2 ts Ground cinnamon
- 2 tb Seasoned Salt
- 3 tb Garlic powder
- 2 tb Sugar
- 1/4 c Olive oil
- 1/4 c Soy sauce
- 3/4 c White vinegar
- 1/2 c Orange juice
- 1 Juice of 1 lime
- 1 ea Scotch bonnet pepper - Seeded and finely chopped
- 1 c Chopped white onion
- 3 ea Green onions, finely chopped
- 4 ea Chicken breasts

Directions:

In a large bowl, combine the allspice, thyme, cayenne pepper, black pepper, sage, nutmeg, cinnamon, salt, garlic powder and sugar.

With a wire whisk, slowly add the olive oil, soy sauce, vinegar, orange juice, And lime juice.

Add the Scotch bonnet pepper, onion, and green onions and mix well.

Add the chicken breasts, cover and marinate for at least 1 hour, longer if possible.

Preheat an outdoor grill.

Remove the breasts from the marinade and grill for 6 minutes on each side or until fully cooked.

While grilling, baste with the marinade.

Heat the leftover marinade and serve on the side for dipping.