

Jamaican Jerk Chicken

Serves: 6

Ingredients

1 ½ tsp. allspice, ground	1 tsp. salt
1 ½ tsp. black pepper, ground	6 cloves garlic, finely chopped
1 Tbsp. scotch bonnet or chili-type pepper, chopped	1 cup onion, pureed or finely chopped
1 tsp. cayenne pepper	¼ cup vinegar
2 tsp. oregano, crushed	3 Tbsp. brown sugar
2 tsp. thyme, crushed	8 pieces chicken, skinless (4 breasts, 4 drumsticks)

Preheat oven to 350 degrees.

Combine all ingredients, except chicken, in a large bowl. Rub seasoning over chicken. Marinate in the refrigerator for 6 or more hours.

Evenly space chicken on nonstick or lightly greased baking pan. Cover with aluminum foil and bake 40 minutes.

Remove foil and continue baking for an additional 30 to 40 minutes or until the meat can be easily pulled away from the bone with a fork.