

Jerk Chicken
Source, unknown

Ingredients

1/3 cup vegetable oil
3 tablespoons white wine vinegar
1-1/2 tablespoons lime juice
1 tablespoon sugar
1/4 cup minced scallions, including green tops
2 garlic cloves, minced
1 jalapeno, minced
1 teaspoon dried thyme
1/2 teaspoon allspice
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon freshly ground black pepper
1/4 to 1/2 teaspoon cayenne pepper
3 lbs. chicken parts

1. Combine the oil, vinegar, lime juice, sugar, scallions, garlic, jalapeno pepper, thyme, allspice, cinnamon, salt, pepper and cayenne in a shallow, non-aluminum dish large enough to hold the chicken in a single layer. Whisk to dissolve sugar.
2. Place chicken in dish and coat. Marinate at least one hour.
3. Grill 20-25 minutes or until done.