

JERK CHICKEN

- 1 whole chicken, cut into 8 pieces

Toast and grind the following in a dry skillet:

- 1/2 of 1 nutmeg
- 1 cinnamon stick
- 1 tablespoon coriander seeds
- 1 teaspoon cloves, whole
- 6 pimento seeds (allspice)
- 1 teaspoon black peppercorns

In a blender or food processor puree:

- 1 bunch scallions, chopped
- 1 large onion, roughly chop
- 2 to 3 Scotch Bonnet peppers
- 10 sprigs thyme, leaves picked
- 10 garlic cloves

Combine all of the above in a bowl and stir in the following:

- 1/2 cup fresh lime juice or white vinegar
- 1 cup soy sauce
- 1/2 cup raw sugar

Preheat the oven to 350 degrees. Score chicken and season with salt. Spoon desired amount of jerk marinade over chicken and rub into scores. Marinade refrigerated for 2 hours to overnight. Bake for 35 minutes in the oven. Remove from the oven and finish on the grill.