

Jamaican Jerk Chicken

1 whole chicken, halved
1 lime, halved
Pinch of salt
4 to 5 tablespoons of Jerk Rub

Jerk Rub

1 red onion, chopped
1 ½ teaspoon dried thyme
1 teaspoon ground allspice
½ teaspoon ground cinnamon
3 teaspoons white pepper
1/4 cup chopped green onion
2 teaspoons salt
¼ teaspoon ground nutmeg
5 small jalapenos
2 Tablespoon cooking oil (olive or vegetable)
Splash of flavorful rum



In a bowl, mix all the ingredients together well.

Rub the chicken with lime and salt. Rub jerk seasoning over the chicken halves. Marinate in the refrigerator overnight.

Preheat a barbecue grill to medium-high. Grill the chicken for about 30-45 minutes, turning often. When the chicken is 165F in the breast and 180F in the thigh, remove from the grill. Let the chicken rest for 10 minutes. Cut chicken into quarters.

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