



Jamaican Jerk Chicken

SERVINGS: 4

PREPPING TIME: 45 min

COOKING TIME: 40 MIN

Ingredients

- 1 - Whole Chicken
- 4 - Tbsp Gyaldem Kitchen Jerk Seasoning
- 4 - Tbsp of Olive Oil.
- 2 - Limes - Juiced
- 4 - Scallions - cut into chunks.
- 1 - Tbsp Soy Sauce
- 4 - Tbsp Ketchup
- 1 - Bottle of Lager Beer (Red Stripe Preferred)
- Salt and Pepper to taste

Instructions

1. Soak the chicken fully in white vinegar, water and lemon juice.
2. Rinse off and pat dry.
3. Cut the chicken into sections. With a sharp knife, slash the chicken flesh to allow the Jerk Sauce to soak into the meat.
4. In a bowl, mix the above ingredients so it becomes a semi liquid sauce.
5. Set some sauce aside for BBQ basting.
6. Place the chicken pieces into a large Ziplock bag. Then pour the sauce into the bag and close air tight. Massage the bag of chicken with the sauce.
7. Place into fridge for 24 hours for best results. 4-6 Hours is acceptable.
8. After the marinade is complete, set the BBQ to medium
9. Place chicken on the grill and close the lid. Monitor for flare ups.
10. Once the chicken becomes semi cooked, baste the chicken with beer.
11. Baste some of the set aside Jerk Marinade onto the chicken.
12. When the chicken has formed a golden-brown crust & remove from BBQ.
13. Let sit for 5 minutes before serving.

