

untagged, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

## Simple Jerk Chicken

Date added: 2026/06/07

### Ingredients

#### Marinade

- 1 habenero
- 1/4 onion
- 1 inch piece of ginger
- 2 garlic cloves
- 2 tsps thyme
- 1 tsp allspice
- 1/4 tsp nutmeg
- 1 tablespoon brown sugar
- 1/4 cup soy sauce
- 2 tbsp lime juice
- 2 tbsp olive oil
- SALT amount tbd)
- 2 lbs chicken thigh

### Method

1. combine all marinade ingredients (except chicken) to blender. Blend until smooth.
2. marinade chicken in this mixture in fridge at least 8 houts or up to 24.
3. Grill until internal temp of 170. rest for at least 5 mins before serving.

### Notes

Inspired by: <https://www.seriousseats.com/jerk-chicken>

From:  
<https://wiki.cookieMountain.org/> - **Recipe Book**

Permanent link:  
[https://wiki.cookieMountain.org/doku.php?id=recipes:simple\\_jerk\\_chicken](https://wiki.cookieMountain.org/doku.php?id=recipes:simple_jerk_chicken)

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