

Jerk Chicken

We used large chicken legs cut into drumsticks and thighs. Jerk and all-purpose seasonings are sold in Caribbean food shops and major supermarkets. You can barbecue chicken, if desired.

15 to 20 chicken pieces
2 limes or lemons
1 medium onion, grated
3 garlic cloves, grated
1 tbsp grated fresh ginger root
1 scotch bonnet pepper, seeded, finely chopped
2 tbsp jerk seasoning
1 tbsp all-purpose seasoning
3 tbsp soy sauce
1 tsp black pepper
½ tsp salt

Squeeze juice from limes into large bowl of water. Rinse chicken in mixture. Transfer chicken to very large non-metallic bowl. Add remaining ingredients. Mix with hands to coat chicken. Let marinate at room temperature 30 minutes to 1 hour or overnight in fridge.

Preheat oven to 400F.

Place chicken in single layer skin side up in one or two roasting pans; pour over marinade. Roast in oven about 40 minutes. Pour most of liquid from pan(s) into measuring cup; drain off and discard fat. Return chicken to oven; roast about 10 minutes more or until crispy and cooked through. Serve with warmed marinade on side, if desired.

Makes about 8 to 10 servings.