

Smoked Jamaican Jerk Chicken by Lynn's Recipes



Lynn demonstrates how to make Smoked Jamaican Jerk Chicken. This recipe is adapted from Martha Stewart. It can be grilled if you prefer, but we like it smoked on the electric smoker.

Ingredients:

- 5 bunches whole scallions, roughly chopped
- 3 large cloves garlic
- 3 Scotch bonnet peppers, seeded
- 2 sprigs fresh thyme, or 2 Tablespoons dried
- $\frac{1}{4}$ cup ground allspice
- 2 Tablespoons freshly ground pepper
- 1-1/2 Tablespoons coarse salt
- 1 cup water
- One 2-1/2 to 3 pound chicken, backbone removed

In the bowl of a food processor, combine scallions, garlic, Scotch bonnet peppers, thyme, allspice, pepper and salt; with processor running, add 1 cup water through feed tube to make a sauce. Set aside $\frac{1}{2}$ cup for serving.

Using the tip of a paring knife, make 8 small incisions all over chicken. Place in a shallow baking dish. Pour sauce over chicken, turning to coat. Cover and refrigerate, turning occasionally, for at least 2 hours and up to 24 hours.

Preheat a grill pan over high heat. Place chicken on grill. Reduce heat to medium-low and cook, basting chicken with the marinade for 10 minutes. Rotate chicken, and cook until slightly charred, about 15 minutes more. Turn chicken over, repeating process until slightly charred and

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an instant-read thermometer reads 170°, about 25 minutes more. Alternatively, preheat oven to 425°, and bake for 50 minutes, turning once halfway through. Transfer chicken to a cutting board. Let rest for 10 minutes. Using a sharp cleaver, chop into small pieces, bone and all, if desired. Otherwise, leave pieces whole. Serve with reserved sauce.

*Note – We like to put this on the smoker and cook it until it reaches 170°. This takes several hours and each smoker is different. Ours is electric and so we don't have to add anything to keep the temperature constant. Grilling or baking in the oven is an alternative and it also turns out delicious. You can also use this marinade on cut up chicken pieces. I would use skin on and bone in for the best results. They wouldn't take as long to grill, bake or smoke. Internal temperature would still need to be 170°.

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