

# Jerk Chicken

## Ingredients

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- 1/4 c Lime Juice
- 1/3 c Soy Sauce
- 1 T Olive Oil
- 3 clv Garlic (minced)
- 1 Ginger (2-inch piece, grated)
- 4 Green Onions (chopped)
- 1 t Ground Allspice
- 1/2 t Ground Cinnamon
- 1/4 t Ground Nutmeg
- 1/2 t Ground Black Pepper
- 1 1/2 lb Chicken Thighs (bone-in)

## Instructions

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1. In a large bowl, add lime juice, soy sauce, olive oil, garlic, ginger, green onions, allspice, cinnamon, nutmeg, and black pepper then whisk until combined.
2. Add chicken and toss to coat. Transfer to the refrigerator and marinate overnight.
3. To grill: Heat grill to high. Grill chicken until charred and cooked through, 20 to 25 minutes. To broil: Place chicken on a pan, skin side down. Broil 4-6 inches from the heat for 10-15 minutes on each side or until a thermometer reads 170°-175°. Brush occasionally with marinade during the last 10 minutes of cooking.