

J. Rickards Winery



OZZY'S JERK CHICKEN

Prep time: 10 min | Marinade time: overnight | Cook time: 15 min | 4–6 servings

Recommended wine pairing: *J. Rickards G-V-M*

A London native, Ozzy grew up with access to a cultural cornucopia of different worldly foods. One of his favorite popular cuisines was Jamaican food. Jerk Chicken is a fiery, aromatic classic. To make it a traditional meal, serve it with Jamaican "Rice and Peas" – rice cooked with coconut milk, kidney beans, and plenty of spices. This recipe yields more Jerk marinade than is needed for the chicken. Ozzy likes to freeze the rest and use it later on fish, pork, and other meats.

INGREDIENTS

1 medium onion, chopped	1 Tbsp cracked black pepper
4 medium scallions, chopped	1 tsp dried thyme
2 Scotch bonnet chiles (or habanero chiles), chopped*	1 tsp freshly grated nutmeg
3 garlic cloves, chopped	1 tsp salt
1 Tbsp five-spice powder	½ cup soy sauce
1 Tbsp allspice berries, coarsely ground (or 2½ tsp allspice powder)	1 Tbsp vegetable oil
	4 lbs skin-on chicken pieces, such as wings, thighs, and drumsticks

DIRECTIONS

- 1 In a blender or food processor, combine the onion, scallions, chiles, garlic, five-spice, allspice, pepper, thyme, nutmeg, and salt. Process to a coarse paste. With the machine running, slowly add the soy sauce and vegetable oil.
- 2 Pour about half the marinade into a large bowl. (Freeze remaining marinade to use later!) Add the chicken pieces and turn to coat. Cover and refrigerate overnight. Remove from fridge about 1 hour before cooking to bring up to room temperature.
- 3 Heat a grill on medium-high heat, and brush the grill grates with oil. Once hot (about 400°F), place the chicken pieces skin-side down on the grates. Turn heat down to medium and close the lid. Grill for about 7–10 minutes. Then flip the pieces, being careful to not peel the skin off the chicken, and cook an additional 2–5 minutes, or until they reach an internal temperature of 175°F.

PRO TIP:

*Two Scotch bonnet chiles will make this marinade *hot hot hot!* To reduce the heat, remove the inner pith and seeds of the chiles before chopping, and only use one chile if very sensitive.