

# Jerky grilled chicken |

**Recipe for 4 servings**

## **Description**

A classic Jamaican preparation, nice and spicy!

## **Note**

Here we use chicken drumsticks, you can use another piece of chicken, attention the cooking time may be different.

## **Ingredients**

### JerK chicken

- 8 Unit(s) Chicken wings
- 1 Tsp 4 spices powder
- 1 Unit(s) Green onion
- 2 Clove(s) Garlic
- 30 Gr Jalapeno pepper
- 3 Sprig(s) Thyme
- 50 Gr Onion
- 50 Ml Soy sauce
- 1 Pinch(es) Nutmeg
- 15 Ml Canola oil

## **Preparation**

- Preparation time **45 mins**
- Preheat your **Oven** at **425 F°**

### Chicken marinade

In a food processor, combine the onion, scallions, chiles, garlic, five-spice powder, allspice, pepper, thyme, nutmeg and salt; process to a coarse paste. With the machine on, add the the soy sauce and oil in a steady stream. Pour the marinade into a large, shallow dish, add the chicken and turn to coat. Cover and refrigerate overnight. Bring the chicken to room temperature before proceeding.

Light a grill. Grill the chicken over a medium-hot fire, turning occasionally, until well browned and cooked through, 35 to 40 minutes. (Cover the grill for a smokier flavor.) Transfer the chicken to a platter and serve.

**Bon appétit!**