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Jamaican Jerk Chicken

by COLEEN HENRY-LAWRENCE UPDATED: SEP 8, 2022**YIELDS:**

4

PREP TIME:

25 mins

TOTAL TIME:

3 hrs

Ingredients

1 small yellow onion, chopped

5 scallions, chopped, plus more for serving

4 Scotch bonnet peppers or habanero chiles, seeded and deveined

12 cloves garlic

1 c. pineapple juice

1/4 c. brown sugar

1/4 c. chopped fresh ginger (from about 2 [2"] pieces)

1/4 c. low-sodium soy sauce

12 sprigs fresh thyme

3 bay leaves

2 tsp. ground allspice or 10 whole allspice berries

1 tsp. garlic powder

1 tsp. ground nutmeg

1 tsp. onion powder

1 tsp. whole cloves

1 1/2 tsp. kosher salt, divided

1 1/2 tsp. freshly ground black pepper, divided

1 (3 1/2- to 4-lb.) whole chicken, cut into pieces, or 4 lb. mixed chicken parts

Vegetable oil, for grill

1/4 c. ketchup (optional)

2 tbsp. soy sauce (optional)

Lime wedges, for serving

Directions

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Step 1

In a blender, blend onion, scallions, peppers, garlic, pineapple juice, brown sugar, ginger, soy sauce, thyme, bay leaves, allspice, garlic powder, nutmeg, onion powder, cloves, 1 teaspoon salt, and 1 teaspoon pepper until smooth.

Step 2

Pat chicken dry; season with remaining 1/2 teaspoon salt and 1/2 teaspoon pepper, then place in a large bowl. Pour 2 cups marinade over chicken and toss to coat. Cover and refrigerate chicken at least 2 hours or up to 12 for best results. (Refrigerate remaining marinade in an airtight container and use on other meat, vegetables, tofu, etc.)

Step 3

Prepare a grill for medium-high heat; clean and oil grates. Grill chicken, reserving marinade and turning occasionally, until chicken is seared and lightly charred in spots, 8 to 12 minutes.

Step 4

Move chicken to cooler part of grill (or reduce heat to low) and brush with reserved marinade. Cover and grill until chicken is cooked through and an instant-read thermometer inserted into thickest part registers 165°, 10 to 15 minutes for white meat and 18 to 20 minutes for dark meat.

Step 5

If using optional glaze, in a small bowl, whisk ketchup and soy sauce. Brush chicken on both sides with glaze and continue to grill, turning once, until glaze just starts to bubble, 4 to 6 minutes more.

Step 6

Transfer chicken to a platter. Top with scallions. Serve with lime wedges alongside.