

Jamaican Jerk Chicken

Serves 8

Ingredients

1 medium onion, coarsely chopped
3 medium scallions, chopped
2 Scotch bonnet chiles, chopped
2 garlic cloves, chopped
1 tablespoon five-spice powder
1 tablespoon allspice berries, coarsely ground
1 tablespoon coarsely ground pepper
1 teaspoon dried thyme, crumbled
1 teaspoon freshly grated nutmeg
1 teaspoon salt
1/2 cup soy sauce
1 tablespoon vegetable oil
Two 3 1/2- to 4-pound chickens, quartered

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 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.

Credit: Paul Chung