

JERK SMOKED GRILLED CHICKEN

F HARD

Last Modified: 06/30/2016

PREP: 1 Hr
COOK: 45 Min
GRILLED

JAMAICAN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3 ~ 4	Pound	Frying Chicken	Cut-Up

SPICE PASTE MARINADE

1 ~ 3	Whole	Habanera Peppers (Orange)	Chopped
8	Stalks	Green Onions (Greens & Whites)	Chopped
6	Cloves	Garlic	Peeled
2 1/4	Tsp	Kosher Salt	
1	Tbsp	Dried Thyme	
2	Tsp	Dried Basil	
1/2	Tsp	Dried Rosemary	
1	Tbsp	Light Brown Sugar	
1	Tbsp	Ground Ginger	
1/2	Tsp	Ground Nutmeg	
2	Tbsp	Yellow Mustard	
2	Tbsp	Lime Zest	
2	Tbsp	Soy Sauce (Lee Kum Kee)	
3	Tbsp	Vegetable Oil	
2	Tbsp	All-Spice Berries	
1 1/2	Tbsp	Coriander Seeds	
1	Tbsp	Whole Black Peppercorns	

PIMENTO WOOD SMOKE PACKET

1	Double	Handful Hardwood Wood Chips	Soaked
2	Tbsp	All-Spice Berries	
2	Tbsp	Dried Rosemary	Dried
2	Tbsp	Dried Basil	Dried
2	Tbsp	Water	

PREPARATION

FACTOID	Jamaican Jerk Chicken in Jamaica is always smoked using Pimento Tree Wood (The source of All-Spice Berries). This smoke packet fakes those flavors well. Jerked Chickens are traditionally roasted over hot coals until lightly charred.
CAUTION	While Scotch Bonnet Peppers are the traditional JAMACIAN seasoning, they can be difficult to find. Habanera Peppers are equally HOT!!!! 100K to 350K on the Scoville Scale - EXPERIMENT - Use only the number of peppers necessary to suit your particular tastes. Remember; leaving the seeds in makes it HOTTER!

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HINTS	<p>The Chicken must be Skin on & Bone in. You may either mix pieces or make this all one piece (Thighs, Breasts, Drumsticks, etc.). Using all one cut does make the cooking to equal doneness process much easier.</p> <p>Breasts - 160 Degrees. Thighs & Drumsticks - 175 Degrees.</p>
TOOLS	<ol style="list-style-type: none"> 1) Medium Mixing Bowl 2) Small Mixing Bowl 3) Food Processor OR Blender 4) Charcoal Grill OR Smoker 5) Coffee OR Spice Grinder 6) Large Zip Lock Bag
PREP	<p>SPICE PASTE MARINADE</p> <ol style="list-style-type: none"> 1) Coarsely chop the Peppers and set them aside. 2) Coarsely chop the Green Onions and add them on top of the Peppers. 3) Peel the Garlic Cloves and add them on top of the Peppers. 4) Zest the Lime and set it aside.
1	<p>Place the Hardwood Chips in a bowl or zip lock bag, cover them completely with water and let them soak for 1/2 hour. Place the All-Spice, Rosemary and Basil in a small mixing bowl, add in 2 tablespoons of Water and stir until the Spices are evenly damp and also let it soak for the 1/2 hour. Remove the wood chips from the water and place them on heavy duty aluminum foil. Sprinkle the damp Spices over the top of the wood and fold to seal it airtight. With a knife, cut 4 to 6 slits in the top to allow the smoke to escape. Press your thumb carefully through each slit to open it up wide so the smoke easily escapes.</p>
2	<p>Cut up the Chicken (Wings ARE difficult to Jerk properly and should be frozen and saved for another time). Today's Breasts are LARGE - Cut each Breast in half so that all 4 pieces are roughly the same size and weight, so the Drumsticks, Thighs and Breasts are all finished cooking at the same time. Pat the Chicken pieces dry with paper towels.</p>
3	<p>SPICE PASTE: In a Spice Grinder, add in the All-Spice, Coriander and Black Pepper and pulse until each Seed is coarsely broken up. Add it into the food processor.</p>
4	<p>SPICE PASTE: Add the Pepper's, Green Onions, Garlic, Salt, Thyme, Basil, Rosemary, Brown Sugar, Ginger, Mustard, Lime Zest, Soy Sauce and Vegetable Oil in the food processor.</p>
5	<p>SPICE PASTE: Blend the mixture into a smooth puree (1 to 3 minutes). This should end up being a thick, wet, green-ish colored paste (See Picture).</p>
6	<p>Place all of the Chicken pieces in a large zip lock bag, add in the Spice Paste Marinade, squeeze out all of the air, close and gently squeeze to coat all pieces with the Spice Paste. Marinate it at room temperature for 1/2 hour. After 15 minutes, flip the bag over and gently squeeze again to re-coat.</p>
7	<p>Light 2 quarts of charcoal briquettes until glowing. On one side of the charcoal grill pour 1 quart of unlit briquettes. Pour the hot briquettes on top of the unlit ones. Position the coals so the heat and smoke has to travel across the Chicken Pieces in order to exit out of the top vent. Place the Pimento Smoke Packet on top of the hot briquettes.</p>
8	<p>Place the Chicken Pieces as far from the hot coals as possible, close the lid and let them cook for about 30 minutes. Move the Chicken Pieces over the top of the coals to brown (skin side down) for about 3 to 5 minutes (lightly charred). Turn the Pieces skin side up and brown for an additional 10 minutes, or again until lightly charred.</p>

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SERVE

Place the Chicken pieces on a serving platter tented with aluminum foil and let them rest for around 10 minutes to let the juices redistribute. Sprinkle with fresh Lime Juice and serve while hot.

