

Jamaican Jerk Marinade

Recipe courtesy of Chris Williams

Ingredients

- 6-12 Scotch bonnet chiles, stemmed and seeded
- 2 bunches of green onions (scallions), trimmed and roughly chopped
- 1 small onion, roughly chopped
- 6 cloves garlic, peeled
- ½ cup chopped cilantro
- ½ cup chopped flat-leaf parsley
- 2 TBSP coarsely chopped peeled fresh ginger
- 1 TBSP fresh thyme leaves
- 1 TBSP chopped fresh marjoram
- 2 teaspoons ground all spice
- ½ teaspoon black pepper
- ½ teaspoon freshly grated nutmeg
- ¼ teaspoon ground cinnamon
- 3 TBSP lime juice
- 3 TBSP soy sauce
- 3 TBSP Dark Rum
- 3 TBSP Vegetable Oil
- 2 TBSP Kosher Salt
- 2 TBSP White Vinegar
- 2 TBSP Brown Sugar

Procedure

1. Place chiles, scallions, onion, garlic, cilantro, parsley, ginger, thyme and marjoram in a food processor and finely chop.
2. All remaining ingredients. Pulse food processor until mixed.
3. This is terrific marinade for wings, pork and chicken. Save some to serve on the side.
4. Also terrific by itself as a sauce.



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