

Jamaican Jerk Chicken

Yield: 8 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/marinated-chicken-recipes>

Ingredients:

- 3/4 cup light brown sugar packed
- 3/4 cup ground allspice
- 3/4 cup scallions minced
- 1/2 cup peanut oil
- 1/3 cup ground black pepper
- 1/4 cup kosher salt
- 1/4 cup minced ginger
- 1/4 cup fresh lime juice
- 2 tablespoons soy sauce
- 1 tablespoon dried thyme
- 1 teaspoon ground cinnamon
- 1 teaspoon grated nutmeg freshly
- 1/2 teaspoon ground cloves
- 8 cloves garlic minced
- 3 scotch bonnet chiles stemmed and minced
- 8 pounds chickens each quartered

Nutrition:

1. Calories: 740 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 295 milligrams
4. Fat: 28 grams
5. Fiber: 3 grams
6. Protein: 92 grams
7. SaturatedFat: 7 grams
8. Sodium: 4170 milligrams
9. Sugar: 21 grams

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