

# The Best Jerk Recipe Ever!

This recipe was first published in 1995 from Paul Chung, an adventurous self-taught cook who grew up in Jamaica and has sampled jerk from just about every corner of the island. It's fragrant, hot and smoky all at once. If you've never made Jerk Chicken at home, you're in for a real treat and a whole new culinary adventure. Werk your Jerk to the desired "hotness" according to your tastes. But, a little heat is what makes it so addicting and delicious! \*\*\*\**For maximum flavor, let the chicken marinate overnight.* \*\*\*\*



- 1 medium onion, coarsely chopped
- 3 medium scallions, chopped
- 2 Scotch bonnet chiles, chopped (use habaneros for less heat and limit it to one), but don't omit
- 2 garlic cloves, chopped
- 1 tablespoon five-spice powder
- 1 tablespoon allspice berries, coarsely ground (or substitute with ground allspice, but the berries are best)
- 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 the 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.

Serve with a simple side salad of avocado, mango(buy diced in frozen food section and let thaw) and thinly sliced red onion. Salt & pepper the avocado and toss altogether with a drizzle of olive oil and red wine vinegar. Don't overdress the salad and refrigerate until ready to serve. If watercress isn't available, don't worry a bit. See below for other additions to the main course. So easy and yummy!

# Corn with Lime Butter

The perfect grilled corn for a summer barbecue is always a huge success! All you have to do is rub on some butter, salt, and pepper, wrap in foil—then off to the grill. Foil seems to provide the right balance between protecting the corn while transferring enough heat to lightly char the kernels.



Right off the grill, corn prepared this way is mightily tasty, but slather on **a butter mixture with chili powder, cayenne, lime zest and juice** and it's taken to a whole new level. The sweetness of the corn puts the spicy butter in check, and together they create a flavor that's incredibly well-balanced.

## Ingredients

- 6 ears corn, husked
- 1/4 pound butter at room temperature, plus 3 tablespoons
- 2 teaspoons chili powder
- 1/4 teaspoon cayenne pepper
- Zest of 1 lime
- Juice of 1/2 lime
- Kosher salt
- Freshly ground black pepper
- Lime wedges for serving

## Directions

Lightly butter the corn with the remaining butter and season with salt and pepper to taste. Wrap ears individually in aluminum foil.

In a small bowl, whisk together 1/4 pound of the butter, chili powder, cayenne pepper, lime zest, and lime juice until thoroughly combined Set aside.

Place the foiled corn on the grill and cook until tender and slightly charred, about 20 minutes, turning 4 times during cooking. Remove from the grill and let cool for 3 to 5 minutes.

Open the foil, slather each ear in the chili-lime butter, and serve with the lime wedges.

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## Grilled Watermelon

Colorful, flavorful and fun! Everyone loves it!

- 1/4 cup honey
- 1/4 cup juice from about 4 limes
- 2 teaspoons cayenne pepper
- 1 teaspoon Kosher salt
- 1 medium watermelon, cut into 1-inch thick wedges
- 1/2 cup mint chiffonade (sliced thin strips)



In a small bowl, whisk together honey, lime juice, cayenne pepper, and salt.

Clean and oil the grilling grate. Brush each side of watermelon slices with spicy lime and honey mixture. Place watermelon and grill and cook until grill marks developed, about 2 minutes per side.

Remove watermelon from grill, sprinkle with mint or cilantro and serve.