

## Big Green Egg Spicy Jerk Chicken



*\* Recipe courtesy of Big Green Egg*

### Ingredients

- 6 chicken Maryland pieces
- 2/3 cup fresh thyme
- 2/3 cup Scotch bonnets, stem removed
- 1/4 cup jalapeno, stem removed
- 6 tbsp ground allspice
- 5 whole cloves
- 1 tsp black pepper
- 1 1/2 tsp coriander powder
- 1 tsp garlic powder
- 1 tbsp lemon juice
- 1 cup extra virgin olive oil

### Directions

- Step 1 – In a food processor, combine all spice ingredients and blend. Leave the Jerk Spice with a bit of texture; do not completely emulsify or turn the mix into a puree.
- Step 2 – Toss the chicken pieces with enough spice mixture to coat the chicken; this recipe makes a large batch and the extra seasoning can be frozen for later use. Cover the chicken and place it in the refrigerator to marinate for 2 to 4 hours.
- Step 3 – Set the EGG for indirect cooking with the convEGGtor at 350°F/177°C.
- Step 4 – Place the chicken skin-side down onto the cooking grid. Roast for 45-60 minutes, until the chicken reaches an internal temperature of 165°F/74°C. Serve immediately.

