



A close-up photograph of a plate of jerk chicken. The chicken is dark brown and charred, served with white rice and a side of vegetables including carrots and onions. The plate is green and yellow.

CAFE THOMPSON RECIPE

JERK CHICKEN

SERVES 40

INGREDIENTS

- 8 ounces peeled garlic
- 2 bunches scallions
- 3 Scotch bonnet peppers
- 8 ounces soy sauce
- 3 ounces white distilled vinegar
- 4 ounces salt
- 8 ounces fresh thyme
- 1 tablespoon ground allspice
- 1 tablespoon ground black pepper
- 2 ounces Spanish paprika
- 20 pounds chicken thighs, boneless, skinless

DIRECTIONS

Heat the oven to 350 F.

Place the garlic, scallions, peppers, soy sauce and vinegar in a blender. Puree until smooth.

Whisk in the salt and spices and pour over the chicken. Let marinate for 24 hours in the fridge.

Heat a grill and make grill marks on the chicken.

Bake in the oven for 35 minutes, and then serve.

Side dishes

Rice and Peas • Steamed Cabbage and Carrots

