

**JAY SOLOMON'S
JAMAICAN JERK
MARINADE**

Jay Solomon writes delightful cookbooks from Ithaca, New York, where he teaches cooking. This comes from *A Taste of the Tropics* (The Crossing Press, 1991). Jerk marinade "is credited to the Jamaican Maroons," writes Solomon, "runaway slaves escaped from the British in the 1600s." In Jamaica, the mixture is used on chicken, pork, or beef cooked slowly in deep pits.

- 1 bunch scallions, trimmed and coarsely cut**
- 1 medium onion, coarsely chopped**
- 2 jalapeno peppers, cored, seeded, and quartered**
- 1 teaspoon whole black peppercorns, coarsely crushed**
- ¾ cup soy sauce**
- ½ cup red wine vinegar**
- ¼ cup vegetable oil**
- ¼ cup dark brown sugar**
- 2 tablespoons fresh thyme leaves**

- 1 tablespoon curry powder**
- 3 tablespoons ground paprika**
- 2 tablespoons ground ginger**
- 1 tablespoon ground allspice**
- 1 tablespoon cayenne pepper**
- 1 tablespoon ground cumin**
- Freshly ground black pepper, to taste**
- ¼ cup vegetable oil**
- ¼ cup orange juice**
- 3 tablespoons lime juice**
- 2 cloves garlic, finely chopped**

In a small bowl, combine the curry powder, paprika, ginger, allspice, cayenne, cumin, and black pepper. Mix well, then stir in the oil a spoonful at a time. Add the orange and lime juices and the garlic.

Arrange the chickens in a non-aluminum dish and pour the marinade over them. Cover with plastic wrap and refrigerate the chickens for at least 4 hours or as long as overnight. Drain the chickens and discard the marinade remaining in the pan. Grill or roast the chickens until they are cooked through.

**FOR 2 SMALL CHICKENS
OR 8 CHICKEN PIECES**

1 teaspoon whole cloves,
finely crushed
½ teaspoon ground nutmeg
½ teaspoon ground allspice
¼ teaspoon ground
cinnamon

In the bowl of a food processor fitted with a steel blade, combine the scallions, onion, jalapeno peppers, peppercorns, and soy sauce. Whirl the machine in on-off motions until the vegetables are finely chopped. Add the vinegar, oil, brown sugar, thyme, cloves, nutmeg, allspice, and cinnamon. Whirl again until the mixture forms a puree.

Rub the mixture on the skin of the chickens. Set them in a nonaluminum pan and cover with plastic wrap. Let the chickens marinate for up to 4 hours or as long as overnight, turning them in the marinade several times. Discard the juices left in the marinade pan, and grill or roast the chickens until they are cooked through.

**FOR 2 SMALL CHICKENS
OR 8 CHICKEN PIECES**