



OR 8 CHICKEN PIECES

**JAY SOLOMON'S  
JAMAICAN JERK  
MARINADE**

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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.

*Here's*

Chefs all over town are dabbling in the art of jerk. The concept consists of borrowing uncorrupted flavors from the Caribbean and incorporating them to American ingredients. Jerk chickens headed for the grill are marinated in a mixture that contains a lot of oil and vinegar. The chicken can be coated easily – many of the recipes are in the form of rubs or pastes. The marinade is rubbed into the skin of the chicken. Even

- 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**

STYLING BY SHERYL JULIAN AND JULIE ROSENFELD

## HERE'S T

**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. Whir the machine in on-off motions until the vegetables are finely chopped. Add the vinegar, oil, brown sugar, thyme, cloves, nutmeg, allspice, and cinnamon. Whir 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**

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