

## ***Jamaican Jerk Chicken***

1 tablespoon ground  
allspice  
1 tablespoon dried  
thyme  
1.5 teaspoon cayenne pepper  
1.5 teaspoon black pepper  
1.5 teaspoon ground sage  
 $\frac{3}{4}$  teaspoon grated nutmeg  
 $\frac{3}{4}$  teaspoon cinnamon  
2 tablespoon salt  
2 tablespoon garlic powder  
1 tablespoon sugar  
 $\frac{1}{4}$  cup soy sauce  
 $\frac{3}{4}$  cup vinegar  
 $\frac{1}{2}$  cup orange juice  
 $\frac{1}{2}$  cup olive oil  
1 cup minced onion  
3 green onions  
4 chicken breasts, halves

In large glass or ceramic bowl combine allspice, thyme, cayenne pepper, black pepper, sage, nutmeg, cinnamon, salt, garlic powder and sugar. Slowly whisk in soy sauce, vinegar, orange juice. In slow stream whisk in olive oil. Add onion and green onion. Combine well. Add chicken and allow to marinate 1 hour at room temperature or over night, Covered in refrigerator. If using outdoor grill toss 1 or 2 bay leaves on coals. Grill chicken 6 min. each side. Chicken may also be broiled indoors 5 - 6 min. each side. Either way, brush well with marinate while cooking. For hotter flavor, double amounts of first 7 ingredients.