

Grilled Jerk Chicken, Lime Mayonnaise, Green Onion Whistles

Recipe for 4 persons

Description

A classic Jamaican preparation, nice and spicy!

Note

Here we use chicken drumsticks, you can use another piece of chicken, attention the cooking time may be different.

Ingredients

Jerk chicken

- 8 Unit(s) Chicken wings
- 10 Gr 4 spices powder
- 1 Bunch(es) Green onion
- 2 Clove(s) Garlic
- 2 Unit(s) Jalapeno pepper
- 3 Sprig(s) Thyme
- 0.50 Unit(s) Onion
- 125 Gr Soy sauce
- 4 Gr Nutmeg

- 3 Unit(s) Green onion

Lime mayo

- 1 Cup(s) Mayonnaise
- 1 Unit(s) Lime zest(s)

Preparation

- Preparation time **45.00 mins**
- Preheat your **Oven** at **425.00 F°**

Chicken marinade

In a food processor, combine the onion, scallions, chiles, garlic, five-spice powder, allspice, pepper, thyme, nutmeg and salt; process to a coarse paste. With the machine on, add the the soy sauce and oil in a steady stream. Pour the marinade into a large, shallow dish, add the chicken and turn to coat. Cover and refrigerate overnight. Bring the chicken to room temperature before proceeding.

Light a grill. Grill the chicken over a medium-hot fire, turning occasionally, until well browned and cooked through, 35 to 40 minutes. (Cover the grill for a smokier flavor.) Transfer the chicken to a platter and serve.

Bon appétit!