

Jamaican Jerk Chicken

Serves 6

INGREDIENTS

12 boneless chicken thighs
1 tablespoon onion flakes
1 tablespoon onion powder
3 tablespoons salt
2 teaspoons ground thyme
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
2 teaspoons sugar
1 teaspoon coarsely ground black pepper
1 teaspoon cayenne pepper
2 teaspoons dried chives



DIRECTIONS

Mix all of the dry rub ingredients together.

At least four hours before grilling, wash the chicken thighs and sprinkle the dry rub all over them. Cover with plastic wrap and refrigerate (can be refrigerated for up to 24 hours).

Prepare your charcoal grill to white hot. Grease the grill to prevent sticking.

Place the chicken thighs on the grill, skin side down.

Turn every 8-10 minutes to prevent sticking. The chicken thighs are done when the meat feels firm and the juices run clear when pierced by a fork.

Serve with [Bent Creek Zinfandel](#) and enjoy!

NOTE from [Jerk: Barbecue from Jamaica](#) by Helen Willinsky:

“Jerk cooking is an authentic Jamaican way to cook pork, chicken, seafood and beef over a fire pit or barbecue grill. But it is the special seasoning... that makes jerk what it is. The taste of jerked foods is hot with peppers, but as you savor it, the variety of spices catches up with you, and it is like a carnival where all the elements come together in your mouth... People say it is called jerk because the meat is turned over and over again.”

Bent Creek Winery

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