

Le' Spice Jerk Spice Mix Recipe:

Jamaican Jerk Chicken



Serves 4

Ingredients

1 whole chicken with the skin on
4 tablespoon of **Le' Spice Caribbean Jerk Spice Mix**
2 teaspoon of salt or adjust to taste
6 shallot – finely chopped
6 cloves of garlic
2 tablespoon of soy sauce
¼ cup of oil

Method

Place the shallot, garlic, salt, soy, oil and the **Le' Spice Caribbean Jerk Spice Mix** in a food processor.

Blended until smooth

Add 4 birds eye chili if you want to increase the heat

Cut the chicken through the breast bone

Then press the back bone until the chicken can be flatten

Prick the chicken with a fork and make small incision with a small knife

Also make some incisions under the skin

Rub the chicken the with paste

Rub the paste also in the cavities and inside the incision

Stuff some of the paste underneath the skins and rub it really well to the flesh

Marinate overnight in the fridge
Cook in the oven or BBQ over low heat
When cook the skin will be nice and dark.
Serve with some bread and salad