



Perfect Baked Jerk Chicken

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 40 mins

Description

This baked jerk chicken is not too sweet not too spicy I was on the hunt for a perfect jerk seasoning and ended up making my own blend Hope you like it

Ingredients

- - 1 teaspoon salt
- or to taste - 1 teaspoon ground allspice - 1 teaspoon packed brown sugar - 1 teaspoon onion powder - ½ teaspoon dried minced garlic - ½ teaspoon ground nutmeg - ½ teaspoon black pepper - ½ teaspoon ground ginger - ¼ teaspoon cayenne pepper - ¼ teaspoon ground cinnamon - ¼ teaspoon dried thyme leaves - 1 (2 to 3 pound) whole chicken
- cut into pieces - ¼ cup vegetable oil

Instructions

1. Mix salt
2. allspice
3. brown sugar
4. onion powder
5. garlic
6. nutmeg
7. black pepper
8. ginger
9. cayenne pepper
10. cinnamon
11. and thyme in a large bowl; add chicken pieces and toss to coat with seasoning mix. Cover and marinate in the refrigerator
12. 2 to 4 hours. Preheat the oven to 350 degrees F (175 degrees C). Pour vegetable oil into a 9x13-inch baking dish. Place chicken pieces skin-side up into the baking dish. Bake in the preheated oven until juices run clear and chicken is no longer pink near the bone
13. 1 hour 20 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Turn the oven on to broil
14. and cook until the skin crisps
15. 2 to 5 minutes. Editor's Note: Nutrition data for this recipe includes the full amount of jerk seasoning. The actual amount of jerk seasoning consumed will vary.