**Jerk Chicken**

**Sauce:**

2 green onions, trimmed and cut in half

½ medium white onion, cut in large chunks

2 garlic cloves

¼ cup soy sauce

1 or 2 serrano peppers, stem removed

½ Tbsp. whole allspice

½ Tbsp. black pepper

½ tsp. thyme

½ tsp. nutmeg

1 tsp. salt

1 Tbsp. vegetable oil

**Ingredients:**

2 chicken legs per person in your group

2 Tbsp. oil

**INSTRUCTIONS**

**Day 1:**

1. Put all sauce ingredients except soy sauce and oil together in a blender and blend until a paste.
2. With the blender running, drizzle in the soy sauce and oil.
3. Put the chicken pieces in a bowl and cover with sauce.
4. Wrap and put in the cooler until tomorrow. Put this recipe with it.

**Day 2:**

1. Preheat oven to 425°.
2. In a large sauté pan, heat the 2 Tbsp. oil over medium high heat.
3. Add the marinated chicken pieces and brown on all sides. You may need to do this in 2 batches.
4. After the chicken pieces are browned, add all of the chicken back into the pan and put in the oven until the chicken is cooked all the way, about 20-25 minutes.