

Jamaican Jerk Chicken Seasoning

- ½ tsp pimento pepper seed, ground
- 1 onion, chopped
- 2 or 3 cloves of garlic, crushed
- 1 Tbs all-purpose seasoning
- 1 tsp black pepper
- 1 tsp thyme
- ½ tsp salt
- 1 Tbs soy sauce
- 2 Tbs water

Mix all ingredients together, ready to marinate chicken. Can also be used for pork chops, ribs, etc. Once you have rubbed seasoning on meat, place in sealed container and refrigerate all day or overnight to absorb flavor.

Cook chicken pieces however you wish, until the internal temperature of chicken reaches 165 degrees F.