



Jerk Chicken

Prep:	15 mins plus prepping for cooking
Cook:	90 mins
Total:	Approx 2 hrs
Servings:	8 children

Ingredients

- 16 chicken drumsticks, skin on and scored
- 1 clove of garlic
- 1 Tablespoon veg oil
- 3 tablespoons dark soy sauce
- Jerk seasoning 2 dessert spoons dunns river dry seasoning
- 4 tablespoons orange juice
- ½ teaspoon mixed spice
- Dessert spoon dried thyme

Method

1. Prepare chicken the day before you want to cook it and marinate overnight in the fridge.
2. Blend all of the ingredients except for the chicken in a blender to create a marinade sauce.
3. Place the chicken in a large bowl and pour the marinade over the chicken, massaging the marinade into the drumsticks.
4. When ready to cook, preheat the oven to 180°C, fan 160°C.
5. Line a baking tin with tin foil.
6. Arrange the chicken drumsticks in the baking tin and tip the marinade over the chicken drumsticks.
7. Bake uncovered in a preheated oven for 90 minutes until the chicken is well cooked and easily falls off the bone.