

## Caribbean Jerk Chicken (Submitted by Roseann Young)

3 Tablespoons McCormick A Hint of Sea Salt Caribbean Jerk Chicken Seasoning

\*Roseann used Adams Jerk Seasoning

3 Tablespoons vegetable oil

2 Tablespoons soy sauce

1 Tablespoon cider vinegar

2 1/2 pounds bone-in chicken parts

1) Mix Seasoning, oil, soy sauce and vinegar in a small bowl. Reserve 2 tbsp. marinade for basting. Place chicken in a large resealable plastic bag or glass dish. Add remaining marinade; turn to coat well.

2) Refrigerate 30 minutes or longer for extra flavor. Remove chicken from marinade. Discard any remaining marinade.

3) Grill over medium heat with lid closed 30-40 minutes or until chicken is cooked through, turning occasionally and basting with reserved marinade during the last few minutes of cooking.



AnnMarie Esparza with Roseann Young

