



THE JERK KINGS' JERK CHICKEN RECIPE (Serves 4-6 people)

4 lbs	Boneless Chicken Thighs
4 - 6 oz	Jerk Kings' Marinade
Seasoning	Salt, Pepper and Oil
2-3T	Canola Oil
1 – 2 oz	Jerk Kings' Sauce

- **Season chicken thighs with a little salt, pepper and oil;**
- **Add the Jerk Kings' marinade – coat chicken evenly, add more as needed;**
- **Marinate chicken mixture overnight in refrigerator – or as long as possible for jerk marinade to infuse well;**
- **Prepare griddle – heat with oil using a basting brush, place chicken thighs on hot griddle and sizzle (without burning) until well caramelized and internal temperature is between 160F to 165F; of course in the summer months, please use your grill outside!**
- **Place cooked chicken on serving plate and let rest for a minute;**
- **Finish with the Jerk Kings' Jerk Sauce – splash a few drops over the cooked chicken and combine until coated; our Jerk Sauce also works well as a side dipping sauce;**
- **SERVE AND ENJOY!!**

(Please also refer to the “how to” video on our website for more tips on cooking jerk chicken with our marinade): www.thejerkkings.com