



Recipes

MISSIONFOODSERVICE.COM

Caribbean Jerk Marinade

Serves 1

Ingredients:

3 Tbsp. Dark Brown Sugar
1 Tbsp. Allspice , ground
1 1/2 Tbsp. Thyme , crumbled
1 1/2 tsp. ground Cinnamon
1 1/2 tsp. Kosher Salt
1 1/4 tsp. Cayenne Pepper Sauce
3/4 tsp. Black Pepper , freshly ground
9 cloves Garlic , peeled
1/4 cup Fresh Ginger , diced
1/2 tsp. Habanero Chile , minced
2 1/2 oz. Green Onions , trimmed and coarsely chopped
1/4 cup Vegetable Oil
1/4 cup Red Wine Vinegar
1/2 cup Lime Juice , fresh

Directions:

1. Combine all ingredients and puree in a food processor until smooth. Place in an airtight container and toss with chicken. Keep refrigerated.