



## Recipes

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### 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.