

PTJerk







Jerk chicken is a super special dish from Jamaica, loved by many! It's famous for being smoky, spicy, and very juicy.







Long ago, brave people called Maroons
invented jerk chicken. They cooked meat
over special wood fires to keep their food
safe.







The secret to jerk chicken is its amazing marinade! It's a special mix of spices that makes the chicken super flavorful.







Hot Scotch Bonnet peppers give it a fiery kick! Allspice, also known as pimento, adds a warm, sweet, and earthy taste.







Thyme, ginger, garlic, nutmeg, and
cinnamon all join in! A touch of brown
sugar and soy sauce makes the flavor just
right.







This amazing paste is rubbed all over the chicken. Then, the chicken waits for many hours, soaking up all the yummy flavors.







The best way to cook jerk chicken is slowly, over a fire made with special pimento wood. The wood makes it taste extra smoky and delicious!







— This slow cooking makes the chicken super tender inside, with a crispy, smoky crust on the outside.







Jerk chicken is now loved all over the world, from small shacks in Jamaica to big restaurants everywhere!







It's often served with yummy sides like rice and peas, sweet fried plantains, or tasty dumplings called festival.







Jerk chicken is more than just food; it's a taste of Jamaica's amazing history and its happy, lively spirit in every spicy bite!



