

JAMAICAN JERK PASTE & SAUCE

F EASY

Last Modified: 06/30/2016

PREP: 15 Min
COOK: N/A
REFRIGERATED

SAUCE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1 ~ 3	Whole	Habanera Peppers (Orange)	Chopped
8	Stalks	Green Onions (Greens & Whites)	Chopped
6	Cloves	Garlic	Smashed
2 1/4	Tsp	Kosher Salt	
1	Tbsp	Dried Thyme	
2	Tsp	Dried Basil	
1/2	Tsp	Dried Rosemary	
1	Tbsp	Light Brown Sugar	
1	Tbsp	Ground Ginger	
1/2	Tsp	Ground Nutmeg	
2	Tbsp	Yellow Mustard	
2	Tbsp	Lime Zest	
2	Tbsp	Soy Sauce (Lee Kum Kee)	
3	Tbsp	Vegetable Oil	Grilling Paste
OR			
1	Stick	Unsalted Butter (Melted)	Sauce
2	Tbsp	All-Spice Berries	
1 1/2	Tbsp	Coriander Seeds	
1	Tbsp	Whole Black Peppercorns	

PREPARATION

FACTOID	Make this Sauce in one of 2 ways: As a Marinade/Coating, where it is relatively thick so it soaks into the raw Chicken and sticks when brushing on. OR As a Buttery Wing Sauce where you make it relatively runny so the cooked Chicken Wings are thoroughly coated with Sauce.
CAUTION	While Scotch Bonnet Peppers are the traditional JAMACIAN seasoning, they can be difficult to find. Habanera Peppers are equally HOT!!!! 100K to 350K on the Scoville Scale - EXPERIMENT - Use only the number of peppers necessary to suit your particular tastes. Remember; leaving the seeds in makes it HOTTER!
TOOLS	1) Food Processor OR Blender 2) Coffee OR Spice Grinder
PREP	SPICE PASTE MARINADE 1) Coarsely chop the Peppers and set them aside. 2) Coarsely chop the Green Onions and add them on top of the Peppers. 3) Peel the Garlic Cloves, smash and add them on top of the Peppers. 4) Zest the Lime and set it aside.
1	SAUCE & PASTE: In a Spice Grinder, add in the All-Spice, Coriander and Black Pepper and pulse until each Seed is coarsely broken up. Add it into the food processor.

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2	SAUCE & PASTE: Add the Pepper's, Green Onions, Garlic, Salt, Thyme, Basil, Rosemary, Brown Sugar, Ginger, Mustard, Lime Zest, Soy Sauce and Vegetable Oil in the food processor.
3	SAUCE & PASTE: Blend the mixture into a coarse puree (1 to 3 minutes). This should end up being a relatively thick, wet, green-ish colored paste.
4	SAUCE ONLY: Slowly pour in the melted Butter while running until the mixture is smooth.
SERVE	This Sauce used as a coating for crisp, hot Chicken Wings lends authentic spicy Jamacian Jerk flavoring without the need for grilling.