

"Jerk chicken is one of my favourite ways to showcase the bold, soulful flavours of the Caribbean. I love its fiery, smoky aroma — it's food that speaks of sunshine and rhythm.

Growing up in Bermuda, we've always embraced spice with our own flair, so I added a splash of rum and a touch of honey for a smooth island balance. It's the perfect marriage of heat and sweetness — a taste of home that always brings people together."



- Ingredients
- For the Marinade:
- 4 chicken thighs and 4 drumsticks (bone-in, skin-on)
- 3 spring onions, chopped
- 2 garlic cloves, minced
- 1 small onion, chopped
- 1 Scotch bonnet pepper (or to taste), chopped
- 1 tbsp fresh thyme leaves
- 1 tsp ground allspice
- 1 tsp ground cinnamon
- 1 tsp ground nutmeg
- 2 tbsp brown sugar
- 3 tbsp soy sauce
- 2 tbsp fresh lime juice
- 2 tbsp vegetable oil
- Salt and pepper, to taste
- For the Bermudian Twist:
- 1 tbsp dark rum
- 1 tsp yellow mustard
- A squeeze of fresh loquat or lemon juice
- 1 tsp honey (for a light caramel glaze)



Jerk Chicken with a Bermudian Twist



Serves: 4



Prep Time: 20 mins |

Marinate: 2–12 hrs |

Cook Time: 35 mins |

Total Time: 55 mins

Method

1. Make the Marinade:
2. Combine all marinade ingredients in a blender and process until smooth.
3. Marinate the Chicken:
4. Pour over chicken, ensuring it's fully coated. Cover and refrigerate for at least 2 hours (overnight for best flavor).
5. Grill or Roast:
6. Preheat grill or oven to 200°C (400°F). Grill or roast chicken for 30–35 minutes, basting occasionally with marinade until the skin is golden, slightly charred, and the meat is juicy.
7. Glaze and Finish:
8. In the last 5 minutes, brush with a mix of honey, rum, and mustard for that Bermudian caramelized touch.
9. Serve:
10. Serve hot with peas & rice, fried plantains, or a fresh coleslaw.

CHEF WILL'S TIPS:

- Chef Will's Tip 🍴
- For authentic flavour, grill over pimento wood or add a dash of liquid smoke to the marinade. And remember — let your chicken rest before serving. That's when the flavours truly come alive.
- Chef William Smith Local
- 🌐 www.willsmithskitchen.com
- 📍 @WillSmithKitchen | "Bringing Local Flavor to Every Table"