

Jamaican Dry Rub Jerk Chicken

by Chef Brian Henry

5 tbsp. powdered garlic powder
2-½ tbsp. ground Cumin
3.5 tbsp. Spanish paprika
3.5 tbsp. ground ginger
3 tbsp. curry powder
2 tbsp. ground Allspice
2 tbsp. ground Pepper
2 tbsp. thyme
½ tsp. salt
¼ tsp. cayenne

Method: Combine all ingredients in a container with a tight fitting lid and shake it up to mix it well. Leave lid on it until all the powder settles as it can cause a fair bit of grief if one gets it in their eyes or nose.

Dust chicken with seasoning and put on BBQ.



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