

BBQ JERK CHICKEN

- 2 Cups Finely Chopped Green Onion**
- 2 Habañero Chilies, Seeded and Minced**
- 5 Teaspoons Ground Allspice**
- 1 Tablespoon English-Style Dry Mustard**
- 2 Bay Leaves, Crumbled**
- 2 Garlic Cloves, Chopped (More to Taste)**
- 1 Tablespoon Salt**
- 2 Teaspoons Sugar**
- ½ Tablespoon Dried Thyme, Crumbled**
- 1 Teaspoon Cinnamon**
- 2 Tablespoons Soy Sauce**
- Juice of One Lime**
- 3 Tablespoons Rum**
- 1 Chicken, Cut in Pieces**

Finely chop all but chicken in a mini food processor.

Put chicken in sealable plastic bag, add marinade, refrigerate overnight.

Drain chicken and grill until done.