

Dr. Franklin Perkins School - Standardized Recipe Form

Recipe Name: Jerk Sauce & Marinade

Yield: 1 gallon (works for 20#s chicken)

Menu: Jerk Chicken (breast, wings, thighs)

Ingredients	Amount:	Directions:
Onion, Yellow	2 cups - diced	1. Combine all ingredients in an 8 quart plastic Lexan container (or similar style container of larger size).
Apple Cider Vinegar	4 cups or 1 quart	2. If available in kitchen, puree ingredients with a stick blender until well incorporated. If a stick blender is not available, mix ingredients in batches with a traditional table top blender.
Lemon Juice	6 cups or 1 1/2 quarts	3. Label and date the jerk sauce.
Allspice - ground	1 cup	<i>For marinating:</i> place raw chicken in a large container and pour jerk sauce over chicken. Mix chicken and jerk sauce together well. Marinate overnight. Label and date marinating chicken.
Garlic, raw	1 cup	<i>For grill marking the Jerk chicken:</i> Pre-heat grill, scrape grill and lightly spray grates with non-stick cooking spray (use caution). Place chicken on grill to imprint grill marks, after 1-2 minutes flip chicken to imprint grill mark both sides. Careful not to leave chicken unattended, the sugars in the marinade will burn the grill and chicken. Place grill marked chicken on parchment lined sheet trays.
Brown Sugar	8 cups or 2 quarts	<i>For fully cooking the par-cooked grill marked Jerk Chicken:</i> Pre-heat oven to 350*. Once oven is to temp, place parchment lined chicken sheet trays in oven. Roast for 25 minutes or until chicken reaches an internal temperature of 165*.
Thyme - chopped	1 cup	CCP for HOT food: Hold at 145 degrees or more until service
Soy Sauce	4 cups or 1 quart	CCP for COLD food: Hold at 41 degrees or colder until service
Chipotle Peppers	14oz	