



Chef Tad's Jamaican Jerk Chicken

Servings: 8

1 tablespoon cumin seed, toasted
2 ounces Jamaican jerk spice
1 tablespoon granulated garlic
1 teaspoon cayenne pepper
Vegetable oil
8 skinless-boneless chicken breasts

Toast cumin seed in the oven. Crush with a mortar and pestle or, if you don't have one, use the bottom of a sauté pan. Except for the oil, combine all ingredients. Add enough oil to make a thin paste, and dredge the chicken breasts in the marinade. Shake off excess oil before placing chicken on the grill. Marinating can be done days in advance if you are preparing for a party.



A recipe from
Chef Tad Cousino
Frog Leg Inn,
Erie, Michigan

www.frogleginn.com

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