

Jerk Chicken

2 whole quartered chickens
2 tbsp. allspice
2 tbsp black pepper
2 tbsp. salt
1 tbsp. ground thyme
2 tbsp. ground sage
1 tbsp. cayenne pepper
 $\frac{3}{4}$ tsp. cinnamon
 $\frac{3}{4}$ tsp. grated nutmeg
 $\frac{3}{4}$ cup white vinegar
 $\frac{1}{2}$ cup orange juice
 $\frac{1}{2}$ cup lime juice
1 cup onion, chopped
 $\frac{1}{4}$ cup soya sauce
 $\frac{1}{4}$ cup olive oil

Mix ingredients pour over chicken and marinate 8-12 hours. Grill about 30 minutes or until done.