

Catch A Fire Jerk Marinade

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Ingredients: Onion, Scotch Bonnet Peppers, Salt, Brown Sugar, Vinegar, Thyme, Maize, Nutmeg, Allspice, Ginger Root, Tomatoes, Soy Sauce, Natural Spices.

Rating: Not Rated Yet

Price

Price with discount \$10.99

Sales price \$10.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

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Unleash the vibrant flavors of the Caribbean with Catch a Fire's Jerk Marinade. This distinctive blend combines the fiery punch of Scotch Bonnet Peppers with the rich sweetness of Brown Sugar and the zesty tang of Vinegar. Infused with aromatic Thyme, Nutmeg, Allspice, and Ginger Root, this marinade brings a symphony of bold and savory flavors to your dishes.

Our Jerk Marinade is a perfect harmony of fresh Onions, juicy Tomatoes, and umami-rich Soy Sauce, enhanced with a touch of Maize and a blend of Natural Spices. Whether you're marinating chicken, beef, or seafood, this sauce will transform your meals into an unforgettable culinary adventure. Catch a Fire's Jerk Marinade—where every bite is a journey to paradise.

Grilled Jerk Chicken Legs with Catch a Fire Jerk Marinade

Ingredients:

- 8 chicken legs (drumsticks)
- 1/2 cup Catch a Fire Jerk Marinade
- 2 tablespoons olive oil
- 2 cloves garlic, minced

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- 1 tablespoon lime juice
- 1/2 teaspoon salt (adjust to taste)
- 1/2 teaspoon black pepper (adjust to taste)
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

Instructions:

1. **Prepare the Marinade:** In a bowl, combine Catch a Fire Jerk Marinade, olive oil, minced garlic, and lime juice. Mix well to create a flavorful marinade.
2. **Marinate the Chicken Legs:** Place the chicken legs in a resealable plastic bag or a shallow dish. Pour the marinade over the chicken legs, ensuring that each piece is well-coated. Seal the bag or cover the dish and refrigerate for at least 1 hour, or overnight for the best flavor.
3. **Preheat the Grill:** Preheat your grill to medium-high heat.
4. **Grill the Chicken Legs:** Remove the chicken legs from the marinade and shake off any excess. Place the chicken legs on the preheated grill. Cook for 20-25 minutes, turning occasionally, until the chicken legs are cooked through and the internal temperature reaches 165°F (74°C). Brush the chicken legs with additional Catch a Fire Jerk Marinade during the last 5 minutes of grilling for extra flavor.
5. **Rest and Serve:** Once cooked, remove the chicken legs from the grill and let them rest for a few minutes. This allows the juices to redistribute, keeping the chicken moist and flavorful.
6. **Garnish and Enjoy:** Serve the grilled chicken legs with fresh cilantro and lime wedges for an extra burst of flavor. Pair them with your favorite sides like coleslaw, grilled vegetables, or corn on the cob.

This Grilled Jerk Chicken Legs recipe with Catch a Fire Jerk Marinade is sure to impress with its bold and smoky flavors. Enjoy your culinary adventure with every bite! ??

Reviews

There are yet no reviews for this product.

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