



Jerk Marinade

### **Jerk Chicken**

2 Chicken Legs, skin on  
¼ cup HOB Jerk Marinade  
Oil  
Salt & Pepper

Add chicken legs to bowl, add HOB Jerk Marinade and mix until marinade has covered the chicken. Cover and marinate in the fridge overnight. For best results, marinate for 2 days.

Preheat the oven to 375F, remove chicken from the bowl, season both sides generously with salt & pepper. Roast in the oven for 30-45 minutes, or until the chicken has reached 74C.

Option: finish on a hot BBQ for a delicious crispy skin.

### **Other ways to use Jerk Chicken**

#### Jerk chicken taco

Shred leftover cooked chicken and serve in tacos with pickled onion, HOB Jerk Up sauce, and a carrot and cabbage slaw.

#### Jerk Hash with leftover chicken

Pan fried potatoes with sliced onion and HOB candied jalapenos. Add shred cooked chicken and cook for a few minutes. Top with a couple fried eggs and serve HOB Hot Sauce.