



Jamaican Jerk Sauce

- 6 green onions, thinly sliced
- 2 large shallots, minced
- 2 cloves garlic, minced
- 1 tablespoon minced, peeled ginger
- ½ habanero chile, seeds and ribs removed, minced
- 1 tablespoon ground allspice
- 1 teaspoon freshly ground black pepper
- ¼ teaspoon cayenne pepper
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 tablespoon chopped fresh **thyme** leaves
- 1 teaspoon coarse salt
- 1 tablespoon (packed) dark brown sugar
- ½ cup fresh orange juice
- ½ cup rice wine vinegar
- ¼ cup red wine vinegar
- ¼ cup soy sauce
- ¼ cup olive oil

In a bowl, combine the green onions, shallots, garlic, ginger and chile. Set aside. In another bowl, combine the spices, thyme, salt and sugar. Into the spices whisk the orange juice, vinegars and soy sauce. Slowly drizzle in oil, whisking constantly. Add onion mixture and stir to combine. Let rest at least 1 hour before marinating meat, ribs or poultry overnight. Makes 2 ½ cups.