

[ B CELLARS  
MARINADE ]

## *Jamaican Jerk Marinade*

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery

### *Ingredients*



1/2 cup brown sugar  
6 each green onions  
1/4 cup fresh thyme leaves  
1 habenero or scotch bonnet pepper  
2 limes  
2 oranges  
2 Tbsp whole all spice  
2 Tbsp soy sauce  
1 tsp fresh ginger  
6 cloves of garlic  
1/2 tsp nutmeg  
1/2 tsp cinnamon  
2 tsp kosher salt

### *Pairing Insights*



Chef's Jamaican Jerk marinade is a perfect balance of sweet and spice to pair with B Cellars Sauvignon Blanc. The acidity and bright tropical notes of the wine shine through while enhancing the spice notes in the marinade.

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## *Instructions*



### **MAKING THE MARINADE**

Depending on how much spice you like, remove the stem of the pepper only and place into a blender. If you like less spice you can remove the seeds as well. For more spice use 2 peppers with seeds intact

Next squeeze the juice from both the limes and oranges and add to the blender

Cut the green onions into one-inch pieces

Add the remainder of the ingredients and blend until smooth

### **USING THE MARINADE**

If you are cooking shrimp or fish, Chef recommends marinating the protein for no longer than 1 hour

If you are using chicken it is better to marinate overnight

Grill or pan sear until cooked

Serve with fresh or grilled pineapple and fried plantain chips over rice.