Eat Happy Kitchen
Anna Vocino

WHOLE ROASTED JERK CHICKEN

(serves 4)

INGREDIENTS

- 3-4 pound whole chicken
- Salt for seasoning
- 1 yellow or brown onion, cut into 1/2” slices

Jerk Spice:

- 2 Medjool dates, pitted and chopped
- 2 tablespoons water
- 1/2 tablespoon salt
- 1 teaspoon minced garlic
- 1 teaspoon ground celery salt
- 1 teaspoon ground cumin
- 1 teaspoon ground allspice
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/4-1/2 teaspoon ground cayenne pepper, or more, depending on your spice tolerance

INSTRUCTIONS

Wash out chicken and pat dry with paper towels. Remove and discard giblets/neck if present. Rub 1-2 tablespoons salt all over chicken. Set chicken on plate in fridge for 30 minutes to 4 hours.

Remove chicken from fridge and let stand for 20 minutes. Preheat oven to 400 degrees. Place onion slices flat in an 8x8 baking dish. Place chicken atop onion slices.

In a blender or mini food processor, pulse chopped dates with water until a paste is formed. Scrape into a small mixing bowl. Mix in salt, minced garlic, celery salt, cumin, allspice, cinnamon, cloves, nutmeg, and cayenne until a paste is formed. Smear paste as evenly as possible onto surface of whole chicken.

Place chicken in oven and bake for 15 minutes, then reduce heat to 375 degrees and continue roasting 1 more hour. The chicken is done when you slice into the crevice between the leg and breast and the juices run clear, or until a meat thermometer inserted there reads 180 degrees.

Remove from oven and let stand 10-15 minutes. Carve chicken and serve, topped with onions and juices from the baking dish.