

Jamaican Jerk Marinade

Jamaican JerkMarinade 16oz

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The Very1st International-Award-Winning Jamaican Jerk Marinade! Honored at the 1991 International Fancy Food Show in New York City. Traditional jerk paste is thick, salty and spicy requiring the cook to apply the paste to the meat by hand. Chuck created a pourable, and much less salty, marinade that maintains traditional jerk flavor. Marinate chicken, shrimp, and pork loin for several hours and barbecue over indirect heat. Irie mon-Try it!