

## Jamaican Jerk Seasoning

14 Whole Cloves  
4 heaping Teaspoons Whole Allspice  
2 Medium Onions, peeled and roughly chopped  
6 Cloves fresh Garlic, peeled, roughly chopped  
1/2 Teaspoon Cinnamon  
1/2 Teaspoon Nutmeg  
1 1/2 Inch piece of fresh ginger, washed and sliced, do not peel  
4 Green Onions, chopped, use the whole onion  
2 Tablespoons Kosher Salt  
1 Tablespoon ground pepper  
2 Habanero chilies. cored seeded & ribs removed. Jalapeno's will work also remember to wear gloves or your hands will absorb the heat from those peppers. You will not want to touch your eyes or any other sensitive place with that on your hands!!)

Crush the cloves and allspice with a mortar and pestle (if you don't have one, use a smooth kitchen towel and a hammer, they crush pretty easy). Place spices and all other ingredients in food processor/blender and blend till it forms a coarse paste.

Can be used on chicken or pork, baste, let mellow over night, cook the next day. This paste will keep 2-3 months in your refrigerator.

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