

JERK PORK

Serves 4-5

No, the name of this wonderful Jamaican dish does not refer to some degrading remark from one of the neighborhood kids. It refers to a seasoning sauce that is filled with wonderful Jamaican allspice. This is just a great dish for the charcoal grill!

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| 2 jalapeño peppers, seeded and chopped | ½ teaspoon freshly ground black pepper |
| 3 scallions, chopped | 2 cloves garlic, peeled and chopped |
| 4½ tablespoons freshly ground (1 ounce) allspice | 1 teaspoon grated fresh ginger |
| ½ teaspoon ground cinnamon | 4 bay leaves, crumbled |
| ½ teaspoon freshly ground nutmeg | 2 tablespoons peanut oil |
| 1 teaspoon salt | 2 pounds pork chops, pork steaks, or sliced boneless pork butt |

Place the peppers, scallions, and all the herbs and spices in a food processor and finely chop to form a paste. Add the oil and purée until smooth. Rub on both sides of the pork and let stand for 30 minutes. Grill on the barbecue.

NOTE: This basic jerk marinade can be used on all kinds of meat. It's terrific on chicken and beef, and I certainly think you should try it on lamb.