

Jerk Marinade

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Ingredients

- 1 jalapeno pepper
- 2 cloves garlic
- 1 tablespoon ginger, grated
- 2 green onions
- 1 tablespoon thyme, chopped
- 1 tablespoon allspice
- 3/4 teaspoon nutmeg
- 3/4 teaspoon cinnamon
- 1 teaspoon pepper
- 1 tablespoon brown sugar
- 1 tablespoon oil
- 2 tablespoons white vinegar
- 2 tablespoons soy sauce
- 1 tablespoon dark rum
- 1/2 orange, juice and zest
- 1 lime, juice and zest

Directions

Puree everything in a food processor.