



# Real Jamaican Jerk An' Ting Recipes

## Thanksgiving Island-Style: Jamaican Jerk Turkey with Turkey-flavored Jerk Sauce

### Jerk Turkey Ingredients:

- 3 lbs. turkey breast, thawed
- ½ tsp salt
- ½ tablespoons pepper
- 1 tablespoons seasoned salt
- ½ tablespoons garlic powder
- 1 large onion
- 2 garlic cloves, peeled, crushed
- 2 stalks scallion
- 3 fresh thyme sprigs
- 3 tablespoons crushed pimento
- 1 hot peppers (scotch bonnet)
- 1 stalk Celery
- 1 tablespoons browning

### Jerk Sauce:

- 2 tablespoons browning
- 3 tablespoons Soy Sauce
- ½ teaspoon ginger powder
- ½ teaspoons salt
- ½ teaspoon pepper
- 1 tablespoons seasoned salt
- ½ tablespoons garlic powder



### Seasoning and cooking the turkey:

Combine salt, pepper, seasoned salt and garlic powder. Rub onto turkey breast. Leave for about ½ hour. Blend onion, garlic, scallion, thyme, pimento, hot peppers and celery using warm water. Add 2 tablespoons of browning to the mixture to add color. Rub the mixture onto the turkey and let stand for another ½ hour or longer. The more time used, the deeper the jerk flavor.

Turn your oven to 350 degrees Fahrenheit. Place the seasoned turkey breast in a baking pan and cover with foil paper. Bake for 1 hour 15 minutes. Check every ½ hour to make sure the turkey does not become too dry. Let the turkey sit for 15 to 20 minutes before carving.

In the meantime, you have time to make the Turkey-flavored jerk sauce:

Pour the remaining broth and leftover seasoning from the Jerk Turkey into a deep pot. Add water, browning, soy sauce along with salt, pepper, seasoning salt, hot peppers, garlic powder, and ginger. To thicken the jerk sauce, add cornstarch for thickness.

Serve the jerk sauce over the jerk turkey for a festive Thanksgiving treat – Island-style!

[www.realjamaicanjerk.com](http://www.realjamaicanjerk.com)

Serving Real Jamaican Food in Real Jamaican Style