



PULLED JERK CHICKEN

SERVINGS: 4

Ingredients

- 1 whole chicken, cut into 8 pieces
- 2 tablespoons **Flavour De La Baye Jerk Seasoning**
- 1 tablespoon **Flavour De La Baye Herb Blend**
- ¼ cup white vinegar
- 2 teaspoons salt

Directions

1. Score chicken and season with **Flavour De La Baye Herb Blend**, vinegar and salt.
2. Spoon desired amount of **Flavour De La Baye Jerk Seasoning** over chicken and rub into scores. Marinade refrigerated for 2 hours to overnight.
3. Bake for about 1 hour in a 350° preheated oven.
4. Remove from the oven and strip chicken off the bone. Pour drippings from the pan over the chicken keeping it moist and flavorful.

