
Jerked Pork

(Jamaica)

From the Manassas Gourmet Club dinner
Caribbean Cruise
Serves 8

If Jamaican rum is not available,
another rum may be used

Quantity	Ingredients	Preparation Notes
1 1/4 C	Allspice Berries	• Roast the allspice berries in a 350 degree oven for 10 minutes
1 1/2"	Piece of a Cinnamon Stick	• Pulverize berries in a spice mill with the cinnamon and nutmeg
1 tsp	Grated Nutmeg	• Place the spice mixture in a mortar with scallions, chili, salt and pepper and grind to a paste
6	Scallions	• Add the rum to the spice mixture
1	Scotch Bonnet Chili, seeded	• Rub the mixture all over the pork loin
	Salt & Pepper to taste	• Cover and allow to marinate about 1 hour at room temperature
1 Tbsp	Dark Jamaican Rum	• Preheat oven to 400 degrees
1 4lb	Boned Pork Loin	• Remove the meat from the marinade and place in roasting pan
		• Roast in oven for 30 minutes then reduce heat to 350 degrees and continue to cook basting with pan juices for about 1 1/2 minutes
		• Transfer to a warm platter and serve hot.