

Jerk Sauce

Yield: 1 cup **Serves:** 6

Prep time: 5 min

Total time: 15 min

Ingredients

- ¼ cup toasted sesame oil
- 3 tablespoons molasses
- 2 tablespoons soy sauce
- 2 tablespoons yellow onion, chopped
- 1 tablespoon lime juice
- 2 teaspoons ground allspice
- 4-6 garlic cloves, peeled
- 1-2 habanero or scotch bonnet peppers*
- 1 bunch of scallions, trimmed coarsely chopped
- 1 bunch fresh thyme sprigs
- ½ teaspoon kosher salt
- ½ teaspoon black pepper

*Ingredient Notes:

- Scotch bonnet peppers are traditional in jerk sauce, but habaneros are more widely available. They have a similar level of heat and taste profile so you can use either.

Instructions

1. Put all ingredients in a blender and blend until smooth (or desired consistency).
2. Pour mixture into saucepan and add ¼ cup water.
3. Heat saucepan over medium heat until it reaches a light simmer, stirring occasionally, and cook until the sauce turns a nice brown color.
4. Serve immediately, or let cool completely and refrigerate until use.