



# Ja Makin Chicken

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Categories: Main Dish - Chicken

Servings: 4

Preparation Time: 10 minutes

Start to Finish Time: 50 minutes

Notes: Make sure you save the dripping from the chicken and serve with it. The dripping is absolutely delicious and goes well with rice.

Description: Baked chicken Jamaican style, but not terribly spicy.

Serving Ideas: Serve with a steamed Jasmine rice and the drippings as gravy.

## Ingredients

2 lbs Chicken Thighs,  
skin on and bone-in

2 t Oma and Poppies Ja  
Makin Me Crazy Rub

4 T MFT Buck Snort Root  
Beer Barbecue Glaze

1 T Honey

1 t Hickory Liquid Smoke

## Directions

1) Preheat oven to 375F

2) Rinse and pat dry the chicken thighs with paper towels. Transfer them all to a big bowl. Add the Ja Makin Me Crazy Rub and make sure both sides of the chicken thighs are nicely coated with the dry rub.

3) Add the MFT Buck Snort Glaze, honey and liquid smoke to the chicken. Stir to combine well.

4) Transfer the chicken to a baking sheet lined with parchment paper. Bake for 40 minutes. Remove the chicken from the oven, save the dripping - see Note above - and serve immediately.