

Tried and True  
Recipes from the Fine Folks at:  
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



**Cheech** - Beautiful Grand Rapids Michigan  
Professional Smoking Consultant  
SMF Events Planning Committee  
OTBS Member

### Cheech's Jamaican Jerk Chicken

2 Tablespoon non-iodized salt  
2 teaspoons ground cayenne  
1 teaspoon granulated garlic  
1 teaspoon ground ginger  
½ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg

1 Tablespoon granulated cane sugar  
2 teaspoons granulated onion  
1 teaspoon ground all-spice  
1 teaspoon ground black pepper  
¼ teaspoon ground cloves

This has become my favorite recipe!

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