

Back of Pack for Jerk Rub food product sold by GraceKennedy Ltd.

Centuries ago, necessity forced the Maroon peoples in the Mountains of Jamaica to develop a method to preserve and tenderize meat. Thus was born a way of food preparation called jerking that today defines the Jamaican Culinary experience. Jerked chicken, pork, fish and vegetables are equally at home around the backyard grill, at the street dance, on the beach and as part of elegantly served white glove experiences. Today, that unique combination of scallions, ginger, scotch bonnet peppers, allspice, garlic and nutmeg that is the basis of jerking, comes to you perfectly blended, ready to use as you create in your own home, the authentic Jamaican Jerk Experience.