


~World Dishes Contest in SHIMADAI 2020~

Application Form

Nickname or Team Name	Jamaican			
A dish using creativity Feel free to show your ideas with illustrations, photos, etc.				
Name of Dish : <b>Jerk chicken</b>			Promoting points (Why did you choose the ingredients, story behind the dish, etc.) :	
 <p>※Feel free to show your ideas with illustrations, photos, etc.</p>			<p>Jerk chicken is a local dish of Jamaica, a Caribbean island nation. It is not only spicy, but also refreshing with herbs. Actually, Mr. Hashimoto, the team leader, has stayed in Jamaica. We knew about this contest and applied for it when we were just at that time trying to express the taste of Jamaica in Japan. Jamaica is a beautiful country with wonderful nature both on land and in the sea. Reggae music flowing in front of the Caribbean Sea as far as the eye can see under the cheerful local people and the shining sun, and jerk chicken in one hand. I have nothing more to say. Please feel Jamaica at the university cafeteria!!</p>	
List of ingredients (for 2 people) ※Use ingredients with a reasonable price that you can buy in Japan	Ingredients	Amount	Ingredients	Amount
	Chicken thigh meat	250gm	Chili pepper	1 tablespoon
	Grated ginger	1 teaspoon	Allspice	1 tablespoon
	Grated garlic	1 teaspoon	Paprika powder	1 tablespoon
Cumin powder	1 tablespoon			
Recipe	① Cut chicken thighs into bite-sized pieces.			
	② Put chicken and seasonings in a plastic bag or zip lock.			
	③ Mix well by rubbing the chicken into the seasonings over the plastic bag/ zip lock.			
	④ Let it sit in the fridge overnight.			
	⑤ Fry in a pan. Then, Jerk chicken is ready to eat.			