

KINGSTON CITRUS JERK SPICE

This delightful blend of sweet spices, sugar, salt, mango and Tabasco has an authentic Island flair containing fruit notes and a little spicy kick. It's makes a perfect compliment for pork, chicken or even vegetables.

Sales Code : 6323 • Pack Sizes: 6/20 oz. Food Service and 25# Box



See our YouTube video and learn how to prepare leg of lamb with Baron's Kingston Citrus Jerk Spice.



BARON SPICES & SEASONINGS

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GRILLED LEG OF LAMB WITH LIME & YELLOW RICE

RICE

3 tablespoons butter
1 cup long-grain white rice
1 teaspoon fresh minced garlic
1 teaspoon Baron onion powder
1 teaspoon Baron ground turmeric
2 cups chicken broth
1/2 teaspoon Kosher salt or to taste
Baron Café Ground Black Pepper to taste
2-3 tablespoons fresh cilantro, chopped

- Combine all ingredients except the cilantro in a shallow pan.
- Bring to a boil and cover very tightly
- Place in a 350 degree oven for 16 minutes
- Fluff with a fork and cover tightly
- Let stand for 15 minutes

LEG OF LAMB

1 whole bone out leg of lamb
6 limes
4oz Baron Kingston Citrus Jerk Spice
4oz dark rum
1 bunch cilantro

- Mix the juice of 4 limes with the dark rum
- Vigorously rub rum lime mixture into lamb
- Apply a liberal amount of Baron Kingston Citrus Jerk Spice to the lamb and allow it to stand overnight
- Grill lamb to medium rare over a hot charcoal fire
- Garnish with lime wedges and cilantro leaves