



## Jerk Chicken Wings

Oscar · 29/09/2024



### Prep Time

8 hrs 5 mins

### Difficult

Medium

### Servings

9 hrs 10 mins

### Description

These jerk chicken wings are so flavorful different and delicious that I may have eaten my last Buffalo wing Okay I didnt mean that but these are amazing and have the perfect balance of sweet sour salty and spicy Im usually pretty casual about you changing my recipes but I insist you not change any of the key ingredients which are every one of them

### Ingredients

- - ½ yellow onion
- chopped - 3 habanero peppers
- seeded and chopped - ½ cup green onions
- sliced - ? cup lime juice - 3 tablespoons soy sauce - 6 cloves garlic - 2 tablespoons fresh thyme leaves - 2 tablespoons brown sugar - 2 tablespoons vegetable oil - 1 tablespoon kosher salt - 2 teaspoons ground black pepper - 2 teaspoons ground allspice - 1 teaspoon dried thyme - ½ teaspoon ground cinnamon - ½ teaspoon ground cumin - ½ teaspoon freshly grated nutmeg - 3 pounds chicken wing drumettes - cooking spray

### Instructions

1. Place yellow onion
2. habanero peppers
3. green onions
4. lime juice
5. soy sauce
6. garlic
7. fresh thyme
8. brown sugar
9. oil
10. salt
11. black pepper
12. allspice
13. dried thyme
14. cinnamon
15. cumin
16. and nutmeg into a blender. Blend until marinade is completely smooth. Place chicken drumettes into a large bowl. Pour marinade over chicken and toss to coat completely. Cover the bowl with plastic wrap and marinate in the refrigerator for at least 8 hours to overnight. Preheat the oven to 450 degrees F (230 degrees C). Line a baking sheet with aluminum foil and coat with cooking spray. Arrange chicken evenly on the prepared baking sheet; reserve marinade in the bowl. Bake in the preheated oven for 25 minutes. Brush 1/2 of the reserved marinade onto chicken
17. then turn over. Bake for 15 minutes. Turn chicken over and brush with remaining reserved marinade. Continue baking until tender and caramelized
18. 10 to 15 more minutes. An instant-read thermometer inserted near the bone should read at least 165 degrees F (74 degrees C). Rest chicken on the baking sheet for 5 minutes before removing to a serving platter. Recipe Tip You can marinate the wings for 2 hours at room temperature
19. turning every 15 minutes
20. instead of marinating in the refrigerator overnight.