

Jerk Grilled Chicken Wings

Oscar · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 50 mins

Description

Spicy citrus earthy with the right amount of thyme These wings should be a hit as long as your guests are brave enough to take some Caribbean heat I like to serve this with a mango cilantro sour cream mayonnaise and buttermilk dipping sauce

Ingredients

- - ¼ cup fresh squeezed orange juice - 2 tablespoons lemon juice - 2 tablespoons lime juice - 1 teaspoon salt - 2 teaspoons ground black pepper - 1 tablespoon chopped fresh thyme - 1 tablespoon chopped garlic - 1 tablespoon chopped fresh ginger - 1 habanero pepper
- seeded and chopped (use gloves) - 1 tablespoon curry powder - ½ teaspoon ground allspice - ¼ teaspoon ground nutmeg - ¼ teaspoon ground cinnamon - ½ cup vegetable oil - 12 large chicken wings
- tips removed and wings cut apart at joint

Instructions

1. Mix together the orange juice
2. lemon juice
3. lime juice
4. salt
5. black pepper
6. thyme
7. garlic
8. ginger
9. habanero pepper
10. curry powder
11. allspice
12. nutmeg
13. and cinnamon in a bowl. Whisk in the vegetable oil. Pour 3/4 of the marinade into a resealable plastic zipper bag
14. and place the chicken wing pieces into the bag. Squeeze out any air
15. and mix the wing pieces with the marinade
16. and refrigerate from 4 to 12 hours. Place the remaining 1/4 of the marinade in a small bowl
17. and refrigerate until grilling time. Preheat an outdoor grill for medium heat
18. and lightly oil the grate. Remove the wing pieces from the bag of marinade
19. and discard the used marinade. Sprinkle the wings with salt and pepper to taste
20. and sear on the hottest part of the grill until the wings begin to brown
21. about 4 minutes per side. Move the wings to a less-hot part of the grill
22. baste with the unused portion of the marinade
23. and close the grill. Grill until the wings are golden brown
24. show good grill marks
25. are no longer pink in the center
26. and the juices run clear
27. 10 to 15 more minutes. Baste again with marinade and turn after 5 to 8 minutes. Tips Editor's Note The nutrition data for this recipe includes the full amount of the marinade ingredients. The actual amount of the marinade consumed will vary.