



Jamaican Jerk Chicken Wings and/or Thighs

Makes approximately 3 cups marinade; wings serve 4 as an appetizer.

Ingredients

- 3 Scallions, finely chopped
 - 2/3 cup finely chopped Onion
 - 2-3 Scotch bonnet peppers (or habaneros) or use 2-3 Tbs. habanero chile sauce
 - 1 Tbs. freshly ground allspice (see note)
 - 1 Tbs. fresh thyme, chopped
 - 1 Tbs. coarsely ground black peppercorns (see note)
 - 1 Tbs. Kosher salt
 - 3/4 tsp. Ground nutmeg
 - 3/4 tsp. Ground cinnamon
 - 2 heaping Tbs. chopped garlic
 - 3 Tbs. (packed) Brown sugar
 - 1/2 cup Olive oil
 - 1/4 cup Soy sauce
 - 2/3 cup Wine vinegar
 - 1/2 cup Orange juice
 - 1 Lime, juiced
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- 12 chicken wings, wing tips removed, and joints separated to form drumettes -Or- 8 chicken thighs with skin and bones, or 8 boneless skinless thigh meat.

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Jamaican Jerk Chicken Wings and/or Thighs (Cont.)

Directions

Using a spice grinder or a coffee grinder, grind the peppercorns coarsely and grind the allspice berries finely. Measure the amounts needed for this recipe and store the remainder in jars.

In a blender, combine the onion, scallions, Scotch bonnets (or habanero sauce) allspice, thyme, black pepper, salt, nutmeg, cinnamon, garlic and brown sugar. Add the olive oil, soy sauce, vinegar, orange juice, and lime juice. Blend well.

Pierce the chicken through the skin with a small, sharp paring knife. Place the chicken in a Ziploc bag along with enough marinade to coat well. Marinate the chicken, ***refrigerated, overnight.**

Preheat an outdoor grill to high; scrape and oil the grill grates well.

In a small pot, bring the leftover marinade to a simmer for about 10-15 minutes; reduce slightly to the consistency of a barbecue sauce (the sauce should be a fairly dark brown color.) If the sauce turns thick too quickly, add a bit of water. Use this sauce for basting the meat on the grill and reserve some on the side for dipping.

Remove the chicken from the marinade and carefully place on the grill, skin side down—the jerk marinade is not a substance you want splashing in your eye! If the grill flares up, move the chicken to a cooler area. Do not let the skin char, so turn the heat down to low.

Grill the chicken, covered, for 6 minutes or until grill marks appear on the skin; you can turn the chicken one-quarter to create cross-hatch marks if using chicken thighs.

Turn the chicken so that the skin side faces up. Continue to grill, covered, over low heat. Turn the chicken frequently to avoid charring while fully cooking till tender and the juices run clear. Baste on both sides with the reduced marinade while grilling.



Jamaican Jerk Chicken Wings and/or Thighs (Cont.)

Directions

Party Skewers of Jamaican Jerk Chicken Thighs



For entertaining, it may be more convenient to use boneless, skinless chicken thigh meat threaded on bamboo skewers. These will cook a lot faster and don't need to be marinated overnight—4-6 hours will do, but marinating them overnight is just fine.

I don't recommend using chicken breasts in any form, as they will turn out too tough and dry. Thighs have enough fat to keep them moist, so don't worry about trimming them too much; the fat will melt off on the grill.

Alternatively, for a more substantial meal than chicken wings, you can use chicken thighs on the bone, with or without skin. Grill them slowly, for about ½ hour, and baste them on both sides. Use the grilling directions above.