

From the book "Man Can Cook" for "The Saturday Herd"
By Robert Sturm

Bahama Breezin' Jerk Wings

Ingredients

1 Cup Jerk Marinade, Walkerswood
1 TB. Garlic, chopped
1 Tsp. Thyme, fresh chopped
½ tsp. Allspice, ground
¼ Cup Water
¼ Cup Scallions, sliced 1/8"
3 pounds Chicken Wings, fresh or thawed
¼ Cup Jerk Seasoning, Walkerswood
4 TB. Jerk Seasoning Dry for baking



MARINATING PROCEDURE

Combine jerk marinade, garlic, thyme, allspice, water, and scallions. Add chicken wings. Mix and coat well. Cover with plastic wrap. Refrigerate on the bottom shelf for 18 to 24 hours. The longer the marinating time, the more flavorful the wings will become.

COOKING PROCEDURE

Remove the wings from the marinade. Drain well. Place in a clean bowl. Lightly season the wings with the dry jerk seasoning. Lay on a sheet pan with the wing tips face down. Bake the wings at 350°F for 20 - 25 minutes or until fully cooked. Remove from the oven and place in the refrigerator to chill to 40°F.

GRILLING PROCEDURE

Place wings on a hot grill. Grill for 2 ½ - 3 minutes on each side. The skin of the wings should develop a crisp texture and a mahogany like color. Make sure the wings are fully heated to 165°F.

Serve hot with your favorite beverage. Enjoy!!!

Serves 2

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