

CopyCat Bahama Breeze Jamaican Jerk Grilled Chicken Wings

Ingredients

Jerk marinade (your favorite) 3 cups
3 Tbsp. Garlic, Chopped
1 Tbsp. Thyme, fresh chopped
1 tsp Allspice, ground
1 cup Water
4 Tbsp. Scallions, sliced 1/8"
5 lbs Chicken Wings whole, thawed
Jerk Seasoning Dry as needed

Directions

Add the jerk marinade, garlic, thyme, allspice, water, and scallions in a large bowl and mix well using a whip to evenly combine the ingredients. Add the chicken wings to the marinade, cover with plastic wrap and place in the refrigerator on the bottom shelf.

Cooking:

After marinating is complete, remove the wings from the marinade and place in a clean bowl. Lightly season the wings with the dry jerk seasoning and 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:

Heat your gas or charcoal grill to medium heat. Place the chilled wings on the grill and 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.