

# Jamican Jerk Chicken Wings

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1		onion - chopped
2/3	cup	green onions - chopped
2	cloves	garlic
1/2	teaspoon	dried thyme
1 1/2	teaspoons	salt
1 1/2	teaspoons	ground allspice
1/4	teaspoon	freshly grated nutmeg
1/2	teaspoon	ground cinnamon
1/2	teaspoon	habanero chile - minced
1	teaspoon	freshly ground black pepper
10	drops	commercial habanero sauce
2	tablespoons	soy sauce
1/4	cup	vegetable oil
18		chicken wings

In a food processor or blender, puree all of the ingredients except for the chicken.

In a large, shallow dish, arrange the wings in one layer and spoon the marinade over them, rubbing it in. Let the wings marinate, covered, in the refrigerator, turning once for at least 1 hour, or preferably overnight.

Preheat the oven to 450. Arrange the drained wings in one layer on an oiled rack set over a foil-lined roasting pan, spoon the boiled marinade over them, and bake the wings in the upper third of the oven until cooked th