



BROOKLYN JERK WINGS (OR THIGHS)

24 chicken thighs, skin removed
or 24 chicken wings

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| 1 onion, chopped | 4 1/2 tsp. dried thyme |
| 2/3 cup green onion | 4 1/2 tsp. ground cinnamon |
| 6 Tablespoons dried onion flakes | 1 1/2 tsp. ground nutmeg |
| 2 Tablespoons ground allspice | 1/4 tsp. dried ground habanero chile |
| 2 Tablespoons fresh ground black pepper | * |
| 2 Tablespoons cayenne pepper | 1 Tablespoon soy sauce |
| 2 tablespoons Mexene chili powder | 1 teaspoon Louisiana hot sauce |
| 2 Tablespoons sugar | 1/4 cup vegetable oil |

Place all ingredients except chicken in food processor and blend until smooth.

Place chicken in large, heavy Ziploc resealable plastic bag. Pour marinade over chicken. Seal bag, refrigerate for two days, turning bag over occasionally.

Remove chicken from marinade with **tongs**. Grill until cooked through and golden brown, approximately 10-15 minutes. Turn frequently to avoid charring.

Do not let marinade touch your skin, if it does wash immediately. Serve with creamy ranch dressing.

Serves 4-6

