# Hot as a Firecracker Chicken Wings

**Ingredients**

Chicken wings, separated to drumettes and winglets

Jerk seasoning, see recipe below

BBQ Sauce, see recipe below

**Preparation**

Place washed and dried chicken wing pieces in a bowl. Coat with Jerk seasoning and marinate for 4 to 8 hours. Heat oven to 325 degrees. Place wings on a baking sheet and par-cook the wings for 30 minutes.

Heat the grill on medium heat. Place the wings on the grill and brown to crispy doneness. Baste with BBQ sauce and heat a few more minutes.

**Jerk Seasoning**

We have made our own Jerk Spice mix. The recipe is below. We also love Karjos Easispice Jamaican Jerk Seasoning from Jamica. You can order it online.

**Ingredients**
2 T garlic powder
2 T onion powder
2 tsp. ground allspice
2 tsp ground thyme
2 tsp. ground black pepper
1/2 tsp. ground cinnamon
1/2 tsp. cayenne pepper
1/2 tsp. salt
1/4 tsp. ground coriander

**Preparation**
Mix all ingredients in a jar.

 All Rights Reserved 2012

**Homemade BBQ Sauce**

**Ingredients**
1 onion, chopped
1 T cooking oil, we prefer olive oil
2 cloves of garlic, minced
1 T BBQ Seasoning (click link)
1/4 C balsamic vinegar
3 T brown sugar,
1 T Worchestershire sauce
1/2 C chicken broth
1 C canned tomato sauce

**Preparation**
Heat the oil in a pan and add the onion. Cook for a few minutes, then add the garlic. Cook a few more minutes and add the remaining ingredients. Simmer for 20 minutes.

**BBQ Seasoning**

**Ingredients**
1T salt
2 tsp. paprika
½ tsp. thyme
½ tsp. allspice
2 tsp. white pepper
1 tsp. cumin
1 tsp. onion powder
1 tsp. garlic powder
2 tsp. chili powder
1 tsp. cayenne pepper
2T oregano
½ C brown sugar
1 tsp. red chili flakes
1 tsp. dry mustard

**Preparation**
Mix all ingredients well. Store in an air-tight container.

 All Rights Reserved 2012