Smoked Jerk Chicken Wings

Jerk-marinated smoked chicken wings tossed in a zesty pineapple-jalapeño glaze before being sprinkled with scallions and cilantro.



PREPARATION

Yield: 10 servings

1. Marinate the chicken wings: In a mixing bowl, whisk together all liquids, spices, and seasonings. Add chicken wings and toss until fully coated. Cover and chill for at least two hours (up to overnight).
2. Smoke marinated wings: Place wings in a single layer on a wire rack. Using applewood in a smoker, smoke marinated chicken wings for 1 hour, or until internal temperature of chicken reaches 165°F. Remove wings from smoker and let rest for 5 minutes.
3. Make the pineapple jalapeño glaze: In a blender, puree all glaze ingredients together until smooth. Transfer the sauce to a pot and simmer on medium-low heat for 5-7 minutes until slightly thickened, whisking frequently to prevent scorching. Remove from heat and let cool slightly for 15 minutes.
4. Toss smoked wings in pineapple jalapeño glaze and serve hot.

INGREDIENTS

JERK CHICKEN WINGS

- [ ] 60 Noor Al-Jabal® Fresh Party Wings (10198)
- [ ] 1¼ (1.25) cups soy sauce
- [ ] ⅔ (.66) cup molasses
- [ ] ⅔ (.66) cup vegetable oil
- [ ] 5 tbsp white vinegar
- [ ] 2½ (2.5) tsp onion powder
- [ ] 2½ (2.5) tsp garlic granules
- [ ] 5 tsp smoked paprika
- [ ] 2½ (2.5) tsp allspice, ground
- [ ] 4 tsp kosher salt
- [ ] 2½ (2.5) tsp black peppercorns, ground
- [ ] 1¼ (1.25) tsp cumin, ground
- [ ] 1¼ (1.25) tsp nutmeg, ground
- [ ] 1¼ (1.25) tsp cinnamon, ground
- [ ] 2½ (2.5) tsp dried thyme, ground

PINEAPPLE JALAPEÑO GLAZE

- [ ] 5 tbsp vegetable oil
- [ ] 5 tbsp garlic, minced
- [ ] ⅔ (.66) cup yellow onion, minced
- [ ] ⅔ (.66) cup jalapeño peppers, seeds removed, minced
- [ ] 2½ (2.5) cups pineapple juice
- [ ] 2½ (2.5) tbsp cornstarch
- [ ] 2½ (2.5) tbsp dark brown sugar, lightly packed
- [ ] 2½ (2.5) tbsp kosher salt
- [ ] 5 tsp cilantro, minced

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