

JERK WINGS FROM HELL

Ingredients

2 lb (900 g) chicken wings
2 tablespoons olive oil
Kosher salt and freshly cracked black pepper
1/4 cup distilled white vinegar
1 large fresh Scotch bonnet chile pepper, minced (about 2 tablespoons)
2 tablespoons yellow mustard
2 tablespoons dried oregano
Kosher salt and freshly cracked black pepper to taste
2 tablespoons minced fresh scallion
1 lime, halved



directions

1. Build a fire in your grill. When the coals are all ignited, the flames have died down, and the temperature is medium, you're ready to cook.
2. Cut each wing into 3 sections. Discard the wing tips or save them for stock.
3. Rub the wing pieces with the oil, sprinkle them generously with salt and pepper, then put them on the grill directly over the coals and cook, rolling them around regularly to be sure they cook evenly, until they are golden brown (10–15 minutes). To check for doneness, cut into one to make sure there is no redness near the bone.
4. While the wings are cooking, combine the vinegar, chile, mustard, oregano, and salt and pepper in a bowl large enough to hold all of the wings and mix well.
5. As the wings come off the grill, add them to the bowl of sauce, turning to coat. Sprinkle the wings with the scallions, squeeze on the lime juice, and serve them right out of the bowl.

View this recipe online by searching for "Jerk Wings from Hell" or visit:

<http://www.ivillage.com/jerk-wings-hell/3-r-64549>