

# Jamaican Jerk Chicken

4 servings



## INGREDIENTS

1/2 cup (3 oz. in bulk bag) Jamaican Jerk Spice  
2 tablespoons olive oil  
2 tablespoons soy sauce  
1/4 cup vinegar (apple cider or white distilled work fine)  
1/4 cup fresh orange juice (1 large orange)  
2 tablespoons fresh lime juice (1 small lime)  
1 package (16-20 pieces) chicken wings



## DIRECTIONS

1. Mix the marinade ingredients together, pour over the wings, and refrigerate overnight (at least 4-6 hours, and up to 2 days). Zip lock bags make great disposable marinating containers. Throw the left-over marinade away. Grill as desired.
2. This marinade works for other cuts of chicken--any poultry really. It's also great for fish, but you don't need a long marination time.
3. Serve immediately, garnished with Parmesan and parsley, if desired.