JERK CHICKEN WINGS – AIR FRY RECIPE
(Serves 4-6 people)

6 LBS Party Wings (drumettes and wingettes)
12 oz Jerk Kings’ Marinade (add more for heat)
Seasoning Salt, Pepper and Oil
4 oz Jerk Kings’ Sauce (add more for heat)

- Season chicken wings with a little salt, pepper and oil;
- Add the Jerk Kings’ marinade – coat chicken evenly, add more as needed;
- Marinate chicken mixture overnight in refrigerator – or as long as possible for jerk marinade to infuse well;
- Prepare your air fryer – place 20 – 24 wings in the tray (depending on size – do not over-fill). Cook at 400F for 30 – 35 minutes. Be sure to toss wings two or three times during cook time to ensure even cooking and caramelization. Make sure wings’ internal temperature is between 160F to 165F before serving;
- Place wings on serving plate and let rest for a minute;
- Finish with the Jerk Kings’ Jerk Sauce – splash a few drops over the cooked chicken and combine until coated; our Jerk Sauce also works well as a side dipping sauce;
- SERVE AND ENJOY!!

CREATE OUR JERK RANCH-STYLE DIPPING SAUCE FOR YOUR CHICKEN WINGS:

| ⅓ C MAYO | 1 tsp SALT |
| ⅓ C SOUR CREAM | 1 tsp BLACK PEPPER |
| ¼ C JERK MARINADE | 1 TBSP GRANULATED SUGAR |
| ½ LIME, SQUEEZED | COMBINE ALL. WHISK WELL. ENJOY with your wings! |