

ISLAND FRYDAYS JERK BBQ WINGS RECIPE

As Seen On Food Network Diners, Drive-Ins, and Dives Takeout
June 2021



INGREDIENTS

5 LBS WINGS

2 TABLESPOONS ISLAND MAGIC ALL-PURPOSE SEASONING

4 OUNCES + 2 TABLESPOONS ISLAND MAGIC WET MARINADE

12 OUNCES FAVORITE BBQ SAUCE

2 TABLESPOONS HONEY

1 TABLESPOON BROWNING

DIRECTIONS

Apply Island Magic All-Purpose seasoning to the wings in a bowl and mix. Add 4 ounces of Island Magic Wet Marinade and mix thoroughly. Marinate , refrigerated for 24 hrs minimum, up to 3 days.

Make Island BBQ sauce: Place barbecue sauce, honey, browning, remaining 2 tablespoons Island Magic Wet Marinade and 4 ounces of water in a small saucepan. Whisk and heat until sauce starts to bubble. Turn off and set it to the side.

Preheat grill for cooking at medium heat. Preheat oven to 350 degrees Fahrenheit. Par-grill wings to about 145 degrees Fahrenheit 20-25 minutes. Transfer to a baking pan and add Island BBQ sauce. Bake, uncovered, until wings reach 165 degrees Fahrenheit, about 30 minutes.

**Purchase Island Magic Wet Marinade, Beef It Up,
and All-Purpose seasoning at IslandFrydays.com**

Time: 1 Day 1 hr 5 min / Active: 25 min / Yield: 4 Servings
Includes Marinating Time