



Jerk Chicken Wings

Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit betterthanbouillon.com.

Ingredients

2 pounds chicken wings, tips removed
2 Tablespoons Better Than Bouillon® Organic Chicken Base
¼ cup Jerk seasoning
¼ cup apple cider vinegar
1 Tablespoon garlic powder

Instructions

Mix the chicken base, Jerk seasoning, vinegar, and garlic powder in a small bowl. Add the marinade and chicken wings to a re-sealable plastic bag. Toss to coat and place in the refrigerator for 2 hours and up to 8 hours.

Set EGG for indirect cooking (with convEGGtor) at 450°F/232°C.

Remove the chicken wings from the marinade and place directly onto EGG. Grill the wings for 10 minutes per side. Remove the wings from the EGG and serve immediately.

Serves 4-6