

“Air Fryer” Jerk Chicken Wings with Mango-Red Pepper Chutney

These wings are covered in Jamaican jerk seasoning, featuring allspice, scallions, scotch bonnet peppers and brown sugar—but the real story is that we “air-fried” the wings in our convection oven. The result was perfectly crispy wings with tender, juicy meat, and made without excess oil or a special counter appliance.

INGREDIENTS

- 8 whole chicken wings (trimmed and cut into flats and drumettes if desired)
- 4 Tbsp. prepared jerk rub (a wet version from a jar)
- 2 Tbsp. canola, avocado or peanut oil (to thin the jerk rub)
- 1 Tbsp. light brown sugar
- 1 Tbsp. dark rum (preferably Jamaican)

MANGO-RED PEPPER CHUTNEY

- 1 Tbsp. olive or canola oil
- 1/2 red bell pepper, diced
- 2 scallions, chopped (white and green parts)
- Kosher salt and black pepper
- 1/2 cup mango, chopped (fresh or frozen, thawed)
- 2 Tbsp. brown sugar
- 1 Tbsp. red wine vinegar
- 2 Tbsp. dark Jamaican rum

INSTRUCTIONS

1. Set a lidded steamer basket over a pot with about two inches of water and bring it to a low boil.
2. Spray the basket with oil and arrange the chicken wings in it, overlapping them so that the rising steam can permeate the whole batch. Cover and keep at a low boil for about 10 minutes.
3. Transfer the steamed wings to a parchment-lined baking sheet and rest until they are cooled to near-room temperature. Cover and chill the wings for at least one hour or up to overnight.
4. Preheat oven to 425° F on a convection setting, with oven rack in the center position. Spray a cookie cooling rack with oil and set over a foil-lined cookie sheet. Arrange wings on rack, with space between the pieces to allow easy air flow.
5. Convection-roast for 15 minutes (or regular roast for 20 minutes). While wings are roasting, make the mango-pepper chutney. After 15 minutes, turn wings to roast the other side 10 to 15 more minutes (or 20 for regular roast setting). The wings should be nicely browned all over but not too dry.
6. During the second half of roasting, combine jerk wet rub seasoning, canola oil, brown sugar and rum in a large bowl. Whisk until evenly combined.
7. Toss wings in the bowl of jerk rub, spooning the seasoning over any unglazed areas. Return the wings to the rack on the cookie sheet and roast 3 more minutes to set the glaze in the oven.

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MANGO-RED PEPPER CHUTNEY INSTRUCTIONS

1. Place a small saucepan over medium heat. Swirl in oil and sauté peppers and scallions, just long enough to soften them. Season with salt and pepper.
2. Add the cut-up mango pieces and stir until the mixture is heated through. Stir in brown sugar, vinegar and rum. When mixture begins to bubble, reduce heat and cover, simmering until thickened. Remove from heat and cool to room temperature.