

Grilled Chicken and Corn with Charred Scallion-Lime butter

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Ingredients

4 ears fresh corn, unshucked
1 bunch scallions, trimmed
1/2 cup unsalted butter, softened
2 tablespoons chopped fresh chives
2 tablespoons chopped fresh flat-leaf parsley
1 tablespoon fresh lime juice (from 1 lime)
2 3/4 teaspoons kosher salt, divided
3/4 teaspoon black pepper, divided
4 (6-oz.) bone-in, skin-on chicken thighs
Lime wedges

Directions

1. Working with 1 corn ear at a time, peel husks back to the base of ear; do not break off husks. Remove silk from ear. Place husks back up around ear. Soak prepared ears in water 30 minutes. Drain.
2. Preheat grill to medium-high (400°F to 450°F). Place corn on unoiled grates. Grill, uncovered, turning occasionally, until husks are charred, 20 to 25 minutes. Remove from grill.
3. Meanwhile, coat scallions with cooking spray. Place on unoiled grates. Grill, uncovered, turning occasionally, until lightly charred and wilted, 5 to 6 minutes. Remove from grill; cool 5 minutes. Coarsely chop. Process charred scallions, butter, chives, parsley, lime juice, 1 1/4 teaspoons of the kosher salt, and 1/4 teaspoon of the pepper in a mini food processor until smooth, 30 seconds. Transfer to a serving bowl, reserving 1 1/2 tablespoons in a separate bowl.
4. Sprinkle chicken evenly with remaining 1 1/2 teaspoons salt and 1/2 teaspoon pepper. Place chicken, skin sides down, on oiled grates. Grill, covered, turning occasionally, until a thermometer inserted in thickest portion of thighs registers 170°F, 14 to 16 minutes.
5. Brush chicken with reserved 1 1/2 tablespoons butter mixture. Serve chicken and corn with lime wedges and remaining butter mixture.