



BARDESTOWN ROAD GRILLED CHICKEN WITH RED PEPPERS AND CARAMELIZED CORN

CHICKEN

- 2 \bullet tablespoons fresh lemon juice
- 1 \bullet tablespoons balsamic vinegar
- ~~2T + 2t~~ \bullet olive oil 1T + 1t
- 2T + 2t \bullet cup chicken stock
- 1 \bullet garlic cloves, minced
- 2 \bullet boneless skinless chicken breasts
- 2/3 \bullet red bell peppers, cut into halves
- 2/3 \bullet yellow bell peppers, cut into halves
- 2/3 \bullet green bell peppers, cut into halves
- 2/3 \bullet zucchini, cut into halves lengthwise
- Salt and pepper to taste
- 1/3 \bullet cup balsamic vinegar
- 5 \bullet basil leaves, minced for garnish

Serves 2

CARAMELIZED CORN

- 1/4 cup (1/2 stick) unsalted butter
- 3 cups corn kernels (from about 6 ears corn)
- 6 large shallots, thinly sliced
- 1 teaspoon sugar
- 1/4 teaspoon cayenne pepper
- Pinch of red pepper flakes
- Salt and black pepper to taste
- 1 tablespoon chopped fresh thyme
- 1 garlic clove or large garlic scapes, minced

Serves 6

MULTIPLY BY 5

Mix the lemon juice, 2 tablespoons vinegar, the olive oil, stock and garlic in a shallow bowl. Add the chicken and turn to coat. Marinate in the refrigerator for at least 1 hour.

Grill the bell peppers and zucchini on a preheated grill until tender. Remove to a work surface to cool. Cut into strips and season with salt and pepper.

Remove the chicken from the marinade, discarding the marinade. Grill the chicken on a preheated 400-degree grill for 7 minutes per side or until cooked through.

Cook 1 cup vinegar in a saucepan over medium heat until reduced by half and the consistency of syrup. Divide the caramelized corn among six serving plates and top each with one chicken breast. Top with equal portions of the grilled bell peppers and zucchini. Drizzle with the vinegar syrup and garnish with basil.

Melt the butter in a large skillet over medium heat. Stir in the corn, shallots, sugar, cayenne pepper, red pepper flakes, salt and black pepper. Cook for 20 to 25 minutes or until the corn caramelizes, stirring frequently. Add the thyme and garlic and cook for 5 minutes, stirring frequently.