



Ithaca-Style Chicken with Grilled Green Onion, Cheddar & Corn Bread Salad

Prep: 30 minutes plus marinating

Grill: 45 minutes • Serves: 6

- 1 bottle (12 ounces) hard cider
- 1 cup plus 1 tablespoon **Full Circle apple cider vinegar**
- 1 tablespoon poultry seasoning
- 1 teaspoon kosher salt
- 2 split Grilling Chickens (about 3 pounds)
- 4 tablespoons **PICS unsalted butter**
- 1 **PICS large egg**
- 2 medium ears sweet corn, husked
- 1 bunch green onions, ends trimmed
- 2 tablespoons **PICS olive oil**
- ½ small red onion, thinly sliced
- 4 cups watercress
- 1 cup **PICS New York extra sharp Cheddar cheese**, cut into ½-inch cubes (about 4 ounces)
- 2 cups cubed bakery corn bread
- Fresh ground black pepper for garnish (optional)

1. In large bowl, whisk cider, 1 cup vinegar, poultry seasoning and salt. Place chicken in large zip-top plastic bag; pour cider mixture over chicken. Seal bag, pressing out excess air; gently massage and refrigerate at least 4 or up to 12 hours.
2. Prepare outdoor grill for indirect grilling over medium heat. Remove chicken from marinade; pour marinade into medium skillet. Cook marinade over high heat 15 minutes or until reduced by half; whisk in butter. Cool marinade slightly; whisk in egg.
3. Place chicken, bone side down, on hot grill rack over lit side of grill; cover and cook 20 minutes or until slightly charred, brushing with marinade and turning frequently. Transfer chicken to unlit side of grill; cover and cook 25 minutes or until internal temperature reaches 165°, brushing with marinade and turning occasionally.
4. Place corn and green onions on hot grill rack over lit side of grill; cover and cook corn 10 minutes and onions 3 minutes or until slightly charred and tender, turning green onions once and corn occasionally, brushing once with marinade. Transfer corn and onions to cutting board; cut corn kernels from cobs and green onions into ½-inch pieces.
5. In large bowl, whisk oil and remaining 1 tablespoon vinegar; toss with red onion, watercress, cheese, corn and green onions. Fold in corn bread. Serve chicken with corn bread salad garnished with pepper, if desired.

Approximate nutritional values per serving:

635 Calories, 41g Fat (16g Saturated), 175mg Cholesterol, 715mg Sodium, 25g Carbohydrates, 3g Fiber, 39g Protein