



Wills Creek Vineyards
Go Grilling, September 5th, 2009

Grilled Chicken Thighs

Pare with White Merlot

8 skinless, bone-in chicken thighs
1 teaspoon ground cumin
4 garlic cloves, crushed
1 tablespoon Fresh Ginger
Kosher salt
2 tablespoons fresh lemon juice
1 teaspoon finely grated lemon zest
½ cup plain Greek Yogurt
½ teaspoon cayenne pepper
¼ teaspoon Garam Masala
Melted unsalted butter, for basting

With a sharp paring knife, make several shallow slashes in each chicken thigh; transfer to a large baking dish. Sprinkle the thighs with the cumin, garlic, ginger and 1 teaspoon of salt. Rub the seasoning into the meat. Refrigerate for 1 hour.

In small bowl, combine the lemon juice and lemon zest with the yogurt, cayenne and Garam Masala to make a marinade. Pour the marinade over the chicken thighs and turn to coat them. Let them stand in the marinade at room temperature for 1 hour.

Light a grill. Remove the thighs from the marinade, scraping some of it off. Lightly brush the chicken with the butter and transfer to the grill buttered side down. Grill over moderate heat for 22 to 25 minutes, turning and brushing occasionally, until charred in spots and cooked through.

Yield 4 servings