

# CHRYSALIS VINEYARDS RECIPE SHEET

## Grilled Corn on the Cob in its Inner Husk

**Wine Pairing:** *2009 Viognier*

**Explanation of Pairing:** The balanced elegance of the Chrysalis Vineyards Viognier, which displays striking aromas of wild flowers with its creamy mouth-feel, and the distinctive fruit flavors of melons and peaches permeating the palate, is a perfect companion to sweet and fragrant, fresh corn. This is the season to partake of the freshest ingredients that nature's bounty offers, such as our local Virginia corn. Sipping our wine while enjoying a Summer BBQ that focuses on fresh grilled fish and local corn is truly an elevation of simple ingredients to a culinary experience worthy of an elegant summer dinner worthy of sharing with the most discerning of guests. Add to the corn hints of fragrant garlic, spicy pepper, and tart lemon in the butter, and you achieve a balance between the flavors in the food and the creamy character of the wine, which is framed with a restrained acidity.

### INGREDIENTS

**For the Compound Butter:**

2 sticks unsalted butter, slightly softened  
8 cloves garlic, peeled and coarsely chopped  
½ jalapeño pepper, seeded  
3 TBS fresh chives, chopped  
2 TBS lemon zest, 1-2 large lemons  
1 tsp kosher salt  
½ tsp black pepper, freshly ground

**For the Corn:**

8 ears of corn  
Juice of 2 lemons  
2 TBS fresh chives, finely chopped

### INSTRUCTIONS

**For the Compound Butter:**

Combine butter, garlic, jalapeño, chives, and lemon zest in a food processor and process until smooth.

Season with salt and pepper and set aside until ready to use.

**For the Corn:**

Preheat grill to medium heat – about 350°. Peel back and remove the outer layer of husks of the corn leaving only the silk and inner layer of husks as a coating. *(This method will protect the corn from the direct heat of the grill and will allow some of that smoky heat through for*

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*direct contact with the corn, but will require a little more attention on the grill. The corn will end up a touch blackened and smoky sweet.)*

Soak the cobs in a pot of cold water for 30 minutes. Be sure the ears are completely covered with water (*you may have to weigh down with a plate*). This will provide extra moisture for cooking and will steam the corn kernels inside the husks, as they grill.

Remove corn from water and shake off excess.

Place the corn on the grill, close the cover, and grill for 5 minutes. Turn each ear – ¼ turn.

Repeat this process 3 more times, for a total of 20 minutes.

Unwrap corn and carefully remove remaining husks and silk.

Brush with the compound butter.

Sprinkle with the lemon juice.

Sprinkle with chopped chives, to garnish.

Serve immediately.

Serves 8

## **NOTE:**

Corn starts turning its natural sugars into starches from the moment it's picked off the stalk and after only three days has transformed half of its sugar into tasteless starch. Refrigeration can slow this process down slightly, but fresh corn is always the best!

