Beer Glazed Chicken with Summer Vegetables

1 teaspoon oregano

1 teaspoon pepper

3/4 teaspoon salt

1/2 teaspoon cumin

3/4 cup dark Mexican beer

6 cloves garlic

3 Tablespoons piloncillo (or brown sugar)

1/2 teaspoon crushed red pepper flakes

4 chicken leg quarters

2 medium zucchini, cut into 1/4" slices

2 red onions, cut into 1/4" rounds

2 ears corn, husked and halved

2 Tablespoons olive oil

Mix together oregano, pepper, 1/2 t. salt, and cumin.

Combine beer, garlic, piloncillo, crushed red pepper flakes and 1 T. spice mixture in saucepan.

Bring to a simmer.  Reduce heat and cook 20 minutes until reduced.

Pat chicken dry and rub with spice mixture.

Grill chicken to 150.

Brush chicken with half of beer glaze.

Grill until slightly charred.

Turn chicken over.  Brush with remaining glaze and cook to 160.

Remove from grill.  Cover with foil.

Toss zucchini, onions and corn with oil and 1/2 t. salt.

Grill until slightly charred.

Serve vegetables with chicken.  Top with chives or scallions.