



Parmesan and Garlic Butter Corn on the Cob

Ingredients

- 4 corn cobs, husk on
- 3 tbsp butter
- 1 flat tsp garlic powder
- 1 flat tsp onion powder
- salt
- 1 flat tsp chilli flakes
- 1 heaped tbsp fresh parsley, finely chopped
- 4 tbsp parmesan cheese, finely grated
- 4 lemon wedges



Prep time 10 min.
Cooking time 20 min.
Serves 4.

Method

1. Remove the bulk of the corn husk, leaving a light layer of husk around it.
2. Boil water (approximately 10cm deep) in a wide saucepan. Once boiling submerge the corn cobs and put the lid on. Let it boil for 5 minutes until the corn has just cooked, then drain.
3. Peel the husks right back and pat dry the corn with paper towels.
4. Preheat the grill on high.
5. Lay the corn on a shallow baking tray with baking paper.
6. Melt the butter in a small saucepan then stir in garlic powder, onion powder and a pinch of salt. Use a pastry brush to fully coat each corn cob in the melted butter.
7. Put the tray under the grill for 5 minutes, turn the cobs over and put them back under for another 5 minutes. Remove from the grill.
8. Mix chilli, parsley and parmesan on a board. Baste the cobs again with butter from the tray then roll the cobs in the cheesy chilli mix.
9. Serve hot on a platter with lemon wedges.