

View from the Fridge – Recipes from Brian Donkin

Recipe # 29 – Corn on the Cob

Preparation time: 1 mins – Cooking time: 15 mins

Ingredients

2 corn on the cob, trimmed
salt and ground black pepper
50gms butter
Corn skewers (or 4 cocktail sticks)

Method

1. Place the corn on the cobs in pot of boiling salted water
2. Boil for 15 minutes with lid on.
3. Drain from pot and serve with melted butter and ground black pepper
4. Use corn skewers (or cocktail sticks) as handles (poke one in each end)

Serves 2

