



Indoor BBQ Corn Cob

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 corn cob - olive oil - salt and pepper

Instructions

I adore the taste of BBQ-ed corn on the cob. Enjoying a sweet, salty corn on the cob fresh from the BBQ with a cold beer in hand is one of summer's highlights for me. However, why I should limit myself to indulging in this only at a barbecue is beyond me. It's perfectly possible to make a replica of this dish in the comfort of my own kitchen... First, blanch your corn cobs. You can do this in one of two ways - microwave or boil. To Microwave: 1. Remove all husk and silk from the corn. 2. Wrap corn in cling film. Microwave on high for 2 minutes. Or, To Boil: 1. Remove all husk and silk from the corn. 2. Put a deep pan of water on the boil. When it comes to the boil, put the corn in and cover. Let simmer for 4 - 10 minutes, depending on how soft you like your corn. To Indoor BBQ: 1. Add a splash of olive oil to a hot griddle pan. Let it get really hot. 2. Lay your corn on the pan. Grab some tongs and let it sizzle on all sides until satisfyingly golden, with savoury dark bits. 3. Season with freshly ground salt and pepper. Grab a cold beer, sit on the balcony and devour.