

Spiced Corn cobs



1. Shuck corn and clean off the silk
2. Carefully chop the corn into three cobs. Use a chopping board and knife. (TIP: score the corn with the knife and snap off the section)
3. Clean up corn scraps and dispose.



4. Tear off 20cm strip of alfoil. Tear this in half to make two rectangles. (fold the alfoil to score then tear it)
5. Repeat this so there are enough alfoil rectangles for cobs of corn.



6. Smear a knob of butter over each corn cob
7. Sprinkle with salt and Cajun seasoning.



8. Place the corn cob on the cut foil and wrap tightly.
9. Repeat steps 4-6 for remaining cobs of corn.

(These can be made ahead of time and stored in fridge. To serve, heat in oven at 180C for 20min)