

## BBQ Corn

**Season:** Summer/Autumn

**Serves:** 30 tastes in the classroom  
or 6 serves at home

**Fresh from the garden:** coriander, corn, limes

### Equipment:

metric measuring scales  
and spoons  
clean tea towel  
chopping board  
cook's knife  
small saucepan  
large stockpot with lid  
small saucepan  
colander  
barbecue or griddle pan  
large bowl  
tongs  
mixing spoon  
serving platter

### Ingredients:

80 g butter  
6 corn cobs  
1 tsp table salt  
1 tsp sweet paprika  
1 tsp sea salt  
¼ tsp cracked black pepper  
1 small handful of coriander,  
roughly chopped  
2 limes, chopped into wedges



### What to do:

1. **\*Bring a large stockpot of salted water to the boil.**
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Melt the butter in the small saucepan and set aside.
4. Add the corn carefully to the pot of boiling water and simmer for 5 minutes or until cooked through.
5. Drain the corn using the colander and set aside to steam for 5 minutes.
6. Preheat a barbecue or griddle pan to high heat.
7. Place the corn on the barbecue or griddle pan and turn regularly until the cobs are slightly charred on all sides.
8. Remove from the heat, allow to cool slightly, then chop each cob into five small pieces.
9. Place the corn into the large bowl and drizzle over the melted butter, paprika, sea salt and pepper. Toss to coat evenly.
10. Transfer to the serving platter and serve with the coriander sprinkled over the top and lime wedges on the side.

**\*Adult supervision required.**