

Chargrilled Corn Cobs with Sweet Chilli & Coriander Butter

Smokey, buttery, spicy corn with a fresh zingy hit of coriander.
HMMMMM.....ok, you twisted my arm.

Prep time: 10 minutes
\$ Low Budget

Cooking time: 15 minutes

Serves 4

4 large fresh corn cobs, stingy bits and husks removed

60gm of unsalted butter, melted

1/4 cup of sweet chilli sauce

Juice of 1/2 a lime

1/2 a bunch of fresh coriander, stems finely chopped and leaves roughly chopped

Sea salt and cracked pepper

Heat a BBQ grill to smokin' hot. Place the corn cobs on the BBQ and turn every couple of minutes until you have a nice charred appearance. Remove from the barbie and arrange on a platter.

Melt the butter in the microwave and add the sweet chilli, lime juice and coriander stems. Season with salt and pepper and drizzle liberally over the corn cobs and scatter with coriander leaves. Wrap your laughing gear around that!