



Barbecued Corn on the Cob

 Serves 4  EASY



Ingredients

4 corn on the cob

1 tbs oil

4 tsp Grill & Sizzle Special Blend Classic Barbecue

25 g (1 oz) butter

serve with some barbecued chicken drumsticks

Method

STEP 1

Brush each cob with a little oil and place on a large square of tin foil.

Sprinkle 1 tsp of Classic Barbecue Special Blend onto each cob, dot with some small knobs of butter and wrap up the foil.

STEP 2

Place on the barbecue for 20 minutes, turning occasionally. Remove the foil and continue cooking for 10 minutes for a wonderful char-grilled effect. Serve with some barbecued chicken drumsticks.