



What you'll need:

- 2 corn on the cobs – preferably fresh in the husk although de-husked ones are fine.
- 1 teaspoon of cumin
- 1 teaspoon of paprika
- A teaspoon of brown sugar
- Two large tablespoons of olive oil
- A jar of chipotle mayonnaise.

How to make them:

1. Remove any leaves and husks from the cob.
2. Carefully cut half an inch from the bottom and top of the cob.
3. Stand the cob up on a chopping board and carefully cut in half down the length.
4. Cut each half in half again to make eight riblets.
5. Mix the cumin, paprika, brown sugar and oil in a bowl and brush over each riblet.
(If you prefer your sweetcorn without the spice, just combine the olive oil and brown sugar and leave out the cumin and paprika).
6. Cook directly on the grill for between 10 and 20 minutes, turning frequently.
7. Serve with chipotle mayonnaise or just enjoy on their own

It's really important to remember to ALWAYS BBQ OUTSIDE, as carbon monoxide is not harmful in open spaces!

Never BBQ inside your home or in a tent or gazebo – even if the doors are open.