

Spicy BBQ Corn

Recipe By *Estee Kafra*



Cooking and Prep:  40
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Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shavuot, Sukkot,
Nine Days

Diet: Low Carb, Vegetarian,
Low Fat

Source: Family Table by
Mishpacha Magazine

Before we went to the cottage last year, my sister bought a large container of Montreal steak spice from Costco. We were sprinkling it on everything the whole summer, but it was especially tasty on fresh, sweet corn on the cob. Follow the cooking method below for a delicious treat.

Ingredients (4)

Main ingredients

- 8-10 ears sweet corn
- Gefen Light Olive Oil
- 1 tablespoon Montreal steak spice
- 1 teaspoon Gefen Honey

Start Cooking

Prepare Corn

1. Peel off all but one or two layers of the corn husks.
2. Pull the remaining husks down but not off.
3. Remove as many of the silk strands as you can (the rest will come off easily after they char). Pull up the husks. Tie the husks with a strip of husk, if you would like.
4. Preheat the grill to high, put the corn on the grate, and cover. Cook for about eight minutes, turning often to cook all around.
5. Just before serving, peel off the husks and brush with Montreal steak spice mixture and put back on fire for one minute, just to give it an extra toasting. Serve immediately.

Credits

Photography: Daniel Lailah

Styling: Amit Farber