



CORN COB

BUTTER | BOURBON

Ingredients:

4 fresh corn cobs, not baby corn
100 g butter
50 ml bourbon
pinch of fleur de se

Supplies:

Shichirin
Binchotan
BBQ tongs

Kamado set up:

direct heat

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the grill.

PREPARATION

Start by grilling the corn. Place the corn on the Shichirin, making sure to keep turning the corn with your BBQ tongs. Do this 1 by 1 over the Shichirin until they are nicely coloured.

Meanwhile, melt the butter in a pan, add the corn cobs to this. Flambé it with the Bourbon and let it cook for a while longer.

Serve the corn with the Bourbon butter and sprinkle with Fleur de sel.