



CORN CHIPOTLE BUTTER

Ingredients:

4 pieces of corn
50 gr butter, melted
1 can of chipotle peppers in
adobo
1 block of feta
15 gr coriander
salt and pepper

Supplies:

BBQ skewers
pro set
Cast iron grid

Kamado set up:

Direct heat

Light a medium amount of charcoal and heat up your Kamado to 150 °C and place the pro set in the Kamado. Place a half-moon grid and a half-moon cast-iron grid on the grid. Then let the temperature rise to 180 °C.

You start the preparation by melting the butter in a pan on the Kamado.

After this, cut the corn cob in half. Insert the skewers into the corn. Place the corn cobs on the cast-iron grill and cook for 15 minutes in the Kamado.

Finely chop 2 chipotle peppers and mix well with the melted butter.

Brush the corn cobs with the chipotle butter and roast for a final 5 minutes.

Finally, crumble the feta over the corn, coarsely chop some

coriander and sprinkle it over the corn ribs.

Finish the dish with some salt and pepper.