Barbecued corn on the cob

Serves four.

**Ingredients:**
4 whole cobs of corn

**Equipment:**
large bowl
kitchen string
barbecue
tongs

**Method:**
1. Pull back the leafy husks from the corn.
2. Remove the corn silks and carefully fold back the husks. This protects the corn kernels from burning on the barbecue.
3. Tie the tips of the husks together at the end of the cob with kitchen string. This will stop them unfolding when they are cooking.
4. Soak the prepared corn cobs in cold water for half an hour before barbecuing. This keeps the corn moist and prevents the husks from burning.
5. Heat up the barbecue to moderately hot, not too hot.
6. Using tongs, place the corn on the barbecue and cook for about 25-30 minutes.
7. Turn the corn regularly to ensure even cooking.
8. If your barbecue has a lid put the lid down to cook them more efficiently.
9. When cooked carefully peel back the leaves, eat when cool enough.

**Tips:**
Buy the freshest corn you can find – still in the husk. Look for corn with fresh-looking silk and kernels that are not shrivelled or discoloured and use as soon as possible.

Keep corn it at its best in the refrigerator.

Recipe courtesy Adelaide Showgrounds Farmers Market:

Corn Fritters

**Ingredients:**
1 cup self-raising flour
½ cup buttermilk
2 eggs
420g can corn kernels, drained
310g can creamed corn

**Equipment:**
2 large bowls
whisk
metal stirring spoon
spatula
non-stick electric frypan
serving plate

**Method:**
1. Place flour in large bowl and make a well in the centre.
2. Whisk buttermilk and eggs in another bowl.
3. Add to flour with corn kernels and creamed corn. Using a large metal spoon, gently stir ingredients together until just combined (don’t overmix).
5. Add heaped tablespoonfuls of mixture. Cook for 2 minutes or until bubbles appear on surface. Turn. Cook for further 2 minutes or until fritters are firm to touch.

**Variation:**
Add some chopped chives for extra flavour.