Corn Ribs

(Serves 4 as a side)

Ingredients

2 cobs corn

1 tsp smoked paprika

2 big pinches salt

1 tsp chilli powder (optional)

2 tbsp olive oil

Method

- 1. Pull the husks off the corn and then place the corn with the wider end on the cutting board and cut the corn in half lengthways
- 2. Then cut the half corn in half both ways
- 3. Place 1 tbsp olive oil with the smoked paprika, chilli powder and salt in a bowl then put the corn ribs in the bowl and rub the mixture on the corn.
- 4. Place the remaining oil in a frying pan and fry the corn ribs for 5 minutes or until they are charred a little bit.

