

Honey glazed Corn On The Cob

fresh corn on the cob

1 tbs. honey

1 tbs. olive oil

crushed garlic (optional)

Remove the stem, leaves and silky fibers from the corn. Cook in a pan of boiling water for 10 minutes or until a kernel of corn can easily be removed from the cob with a fork. Drain the corn and pat dry with absorbent kitchen paper. Whisk together the honey, oil and (if using) garlic. Cook under a very hot grill until browned and glazed all over, turning frequently and brushing with more glaze as it cooks. Cook for 1-2 minutes before serving.