

Fresh Corn on the Cob with 11 Spice Rub

Author: Adapted from a Hugh Carpenter recipe

*Carolyn T's
Main Cookbook*

Servings: 6



6 whole corn on the cob, cut in half, crosswise
1 1/2 tablespoons unsalted butter, chilled
SPICE RUB:

6 whole allspice berries
1 piece cinnamon stick, about 1/2 inch long
1/3 teaspoon whole black peppercorns
1/3 teaspoon coriander seed
2 whole cloves
1 tablespoon chile powder
1 tablespoon dark brown sugar, packed
1 teaspoon dried thyme
1/2 teaspoon salt
1/3 teaspoon freshly ground nutmeg

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 147 Calories; 5g Fat (27.2% calories from fat); 4g Protein; 28g Carbohydrate; 6g Dietary Fiber; 8mg Cholesterol; 216mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Fat; 0 Other Carbohydrates.

1. In a dry skillet add the allspice berries, cinnamon stick, peppercorns, coriander seeds and cloves. Stir the spice mixture frequently as you heat it. Watch carefully (do not burn) and when the spices JUST begin to smoke, remove the pan and pour spices out onto a plate to cool.
2. Blend the toasted spices in a spice grinder (or mortar and pestle) until it's finely ground. Pour out into a small bowl and add the other ingredients. Use within a few hours, or place in a small jar. The spices will keep (mixed up) for a month. After that the flavor will fade.
3. Bring a large pot of water to a boil. Meanwhile, cut each corn cob in half and drop them into the water. Cover and simmer for about 5 minutes. Remove to a heated bowl, if possible. Allow the corn to cool about 2 minutes until you can handle it.
4. Rub the cold butter lightly on each ear, then sprinkle each with the spice mixture. Serve immediately.