

North African Grilled Corn on the Cob

from an article in a cooking magazine, 2000



- 4 1/2 teaspoons ground cumin
- 4 1/2 teaspoons ground coriander
- 2 1/4 teaspoons dried oregano
- 1 1/8 teaspoons ground ginger
- 1 1/8 teaspoons salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon black pepper
- 2 1/4 dashes ground cloves
- 9 each corn on cob, whole
- 4 1/2 teaspoons butter

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

Servings: 9

This corn is absolutely sensational. When corn is in season, fresh from the garden, this could be a meal (well, not really). I always serve this with jerk chicken, and adding a salad, it makes a complete meal. I do combine the dry rub mixture in advance - in a larger quantity - and put into small plastic bags (labeled) so I don't have to mix up the mixture every time I prepare this. It is really worth the effort and although the corn is spicy, it isn't "hot," as there's nothing in the mixture to give any chili type heat.

1. Combine dry ingredients and set aside. Pull husks back from each cob, leaving most of the husks attached. Remove silk and discard. Lightly spray the corn with olive oil spray, or use softened butter and lightly rub on the corn (so the seasoning will stick to it).
2. Sprinkle with the herb & spice combination. Gently tug husks back into place over the cob, leaving the top tassels if at all possible. Tie with a long strip of husk just at the top of the ear to keep husks intact. Or, use cooking string (regular string most likely will burn off).
3. Place on the grill and cook until just done, turning at least once. Estimate: 15 minutes - maybe 20 at the most.

Per Serving (excluding unknown items): 103 Calories; 3g Fat (26.0% calories from fat); 3g Protein; 19g Carbohydrate; 3g Dietary Fiber; 5mg Cholesterol; 302mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fat.