

PARMESAN CORN RIBS ON THE BRAAI

**Delicious braai tapas.
An eat-with-your-hands
kind of snack.**

Local foodie Nozipho Khumalo created this recipe exclusively for Megamaster.



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Prep time: 40 minutes
Cook time: 15-20 minutes
Serves 3 people

INGREDIENTS

3 corn on the cob	3 tablespoons grated parmesan cheese
2 tablespoons salt	1/2 teaspoons peri-peri seasoning
500 ml water	Chopped Fresh Parsley
2 tablespoons sugar	
2 tablespoons oil	
2 tablespoons melted butter	

INSTRUCTIONS

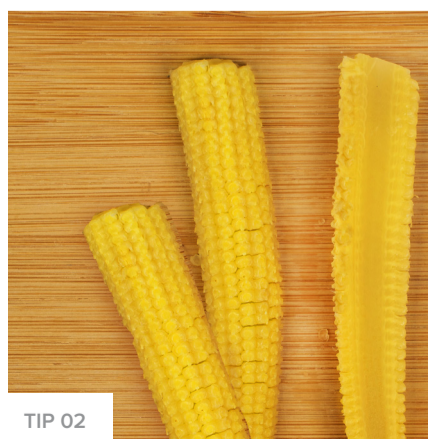
1. Peel and discard the husks of the corn. Wash and cut the ends off.
2. Using a sharp knife, slice the corn in half lengthwise, then into quarters.
3. Combine the sugar, salt and 500 ml cold water to make a brine. You can use the same pot that you're planning on boiling them in. Place corn in the brine for **30-40 min**. Did you know, brining the corn beforehand will make the kernels plump and juicy before you char them on the braai.
4. Bring the corn-in-brine to a boil for **8-10 minutes**.
5. Remove from the heat and strain. Brush a bit of oil onto the corn pieces and place on the braai.
6. Turn often, you want it to char, not burn.
7. Serve with butter, grated parmesan, peri-peri seasoning and freshly chopped parsley.

CHECK OUT A FEW MEGAMASTER RECIPE TIPS



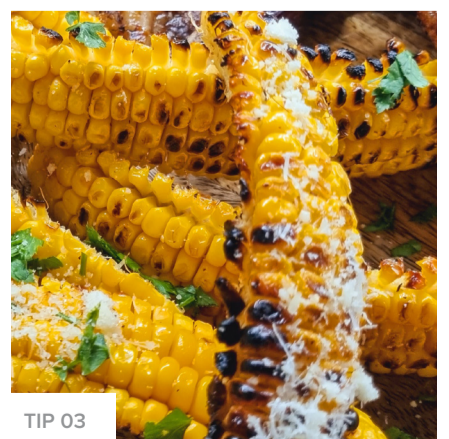
TIP 01

Serve with a yoghurt dip like tzatziki or spicy mayo for something different.



TIP 02

Always slice the corn lengthwise, once it boils it will curl up.



TIP 03

Low on time? Skip the brining process and boil directly. You can even braai it directly on the fire if you want real smoky flavour.