



Corn On and Off the Cob

BEER-SOAKED CORN WITH SANTA FE BUTTER

6 cobs corn with husks
2 - 3 cans (355 mL each) beer

Santa Fe Butter, recipe follows

Carefully turn back husks of corn and remove silk. Remove all but innermost layer of husks, reserving a few pieces for tying. Fold innermost layer back over each cob. The kernels should be covered by, but still visible through, the last husk layer. Using reserved husk pieces, tie a thin strip around the tip of each cob to hold husks in place. Place cobs in a shallow nonreactive container; pour enough beer over cobs to cover. Allow cobs to soak for at least 30 minutes or up to 2 hours. Grill corn over medium heat on natural gas barbecue, turning occasionally, for 15 - 20 minutes. Remove husks and serve with Santa Fe Butter. Serves 6.

Santa Fe Butter: Combine 1/4 cup (50 mL) softened butter with 1 tbsp (15 mL) fresh lime juice, 1 tsp (5 mL) coriander and 1/8 tsp (0.5 mL) cayenne pepper.

GRILLED CORN WITH MAPLE DIPPING OIL

6 cobs corn with husks
1/4 cup (50 mL) freshly brewed tea
1/4 cup (50 mL) olive oil
2 tbsp (25 mL) balsamic vinegar

2 tbsp (25 mL) maple-flavoured pancake syrup
1/4 tsp (1 mL) salt
1/4 tsp (1 mL) freshly ground pepper
1/8 tsp (0.5 mL) garlic powder

Carefully turn back husks of corn and remove silk. Remove all but innermost layer of husks, reserving a few pieces for tying. Fold innermost husk layer back over each cob. The kernels should be covered by, but still visible through, the last husk layer. Using reserved husk pieces, tie a thin strip around the tip of each cob to hold husks in place. Soak cobs in cold water for 20 minutes. To prepare dipping oil, combine remaining ingredients (tea through garlic powder) in a rimmed plate or shallow bowl. Grill corn over medium heat on natural gas barbecue, turning occasionally, for 15 - 20 minutes. Remove husks and roll corn in dipping oil until coated. Serves 6.

BARLEY AND CORN SALAD

1 cup (250 mL) pearl barley
1 1/2 cups (375 mL) frozen kernel corn
1/4 cup (50 mL) fresh lemon juice
1/2 tsp (2 mL) salt
1/4 tsp (1 mL) freshly ground pepper

2 tbsp (25 mL) olive oil
1/2 cup (125 mL) diced green bell pepper
1/2 cup (125 mL) diced red bell pepper
1/2 cup (125 mL) thinly sliced green onions
1/4 cup (50 mL) chopped fresh cilantro

Cook barley according to package directions, adding corn for last 2 minutes of cooking. Drain and rinse with cold water. Transfer barley and corn to a bowl; cool completely. Meanwhile, to prepare dressing, whisk together lemon juice, salt and pepper until combined. Gradually whisk in oil until blended. Add bell peppers, green onions and cilantro to barley mixture. Add dressing and toss to combine. Serves 4.

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