

## **Spicy Barbecued Corn on the Cob**

Ingredients:

4 Corn on the Cob

1 tablespoon oil

Knob of butter

For the spice mix:

2 tablespoons paprika

1 tablespoon ground cumin

1 tablespoon granulated sugar

2 teaspoons chili powder

2 teaspoons ground black pepper

1 teaspoon salt

Method:

Mix all the spices together in a jar - this also makes a good seasoning for meat or other vegetables, and can be stored in an airtight jar.

Brush each cob with a little oil on a large square of tin foil. Sprinkle over some spice mix until evenly covered, dot on a bit of butter and wrap up the foil.

Cook on the barbecue for 20 minutes, remove the foil and continue cooking for 5-10 minutes until nicely browned.