



Sweetcorn Ribs

Ingredients

4 corn on cob, boiled as per packet instructions

1 tbs butter

1 tbs extra virgin olive oil

1 tbs Mama Dor's Bombay Potatoes Spice Blend

Juice of one lemon

1/2 tsp maple syrup

Method

Allow the corn on the cob to cool a little, and then cut into four lengthways.

In a frying pan, melt the butter & oil, allowing it to sizzle. Add the spice blend, the lemon juice & maple syrup and stir well. Allow the mix to heat slowly until it becomes glossy. Add the sweetcorn ribs and stir well. Cover and leave on a low heat for about 10mins.

Serve warm or cold, and eat as you would ribs, around the centre.