



CORN ON THE COB WITH PARSLEY PESTO



The American Indians knew about corn, a real culinary treasure, centuries ago and it was ultimately taken to Europe for us all to share. This recipe concentrates on combining great new flavors.

Pairs well with McWilliams Hanwood Estate® Merlot

Serves Four

- 4 cobs of corn, including husk and silk

For the parsley pesto:

- 1 cup parsley sprigs washed and tightly packed
- ¼ cup unsalted macadamia nuts, roughly chopped and roasted
- ½ cup macadamia nut oil (or walnut oil, available in American specialty shops)
- 2 large cloves garlic, peeled and crushed
- ½ cup cheddar cheese, grated

In the kitchen

Pull back the husk (the green outer part) on each cob and remove the silky fibres. Pull husk back over the corn.

For the pesto, puree all ingredients in a food processor or blender until smooth. (Pulse the processor until the ingredients start to break down, then leave the engine running until a smooth paste forms.)

At the barbecue

Cook corn on the grill, turning every five minutes, for 30 minutes. Spray with water if it looks as if the husks are drying out too much. Remove from the barbecue and allow to cool for five minutes.

At the table

Pull husks back from the corn (snip off, if desired) - be careful not to burn yourself as the steam escapes from under the husks. Spread with pesto and serve immediately.

Recipe courtesy of Peter Howard

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