

GRILLED CORN WITH SCALLION OIL (BAP NUONG MO HANH)

Makes 6 corn on the cob

INGREDIENTS

Corn

- 6 corns on the cob (remove husks, if any)

Scallion/Green Onion Oil

- 6-8 scallions (slice thin)
- 1/3 cup vegetable oil
- 1/4 teaspoon sea salt
- 1/4 teaspoon granulated white sugar

INSTRUCTIONS

1. Fill a large pot about 3/4 full with water and bring to a boil. Place corn gently into the water, cover pot and turn down heat to the lowest setting and let the corn cook in hot water for about 10 minutes. Remove corn from pot and transfer to a grill to char the outside as desired
2. Make the scallion/green onion oil: combine sliced scallions, oil, salt and sugar in a microwave-safe bowl. Heat on high for 2 minutes.
3. Slather scallion oil with a brush over grilled corn and serve immediately.