

Oven Roasted Corn on the Cob (Korean)

May 31st, 2021

This recipe serves: 6

Prep Time: 00:15

Cook Time: 00:30

To be clear, this is not a traditional Korean recipe. This Roasted Corn recipe is a great addition to any Asian BBQ.

Ingredients:

3 Tablespoons Fish Sauce

2 Tablespoons Water

1.5 Tablespoons Brown Sugar (packed)

2 Tablespoons Butter

2 Tablespoons Olive Oil

4 Scallions, Separate the white lower stem and dice finely

1/4 Teaspoon Korean Gochujang Sauce

6 Ears of Corn on the Cob

Directions:

Stir together the Fish Sauce, Water, and Brown Sugar until sugar is fully dissolved.

Melt the Butter with 2 tablespoons oil in small saucepan over medium heat. Add the Fish Sauce mixture and Scallions.

Simmer a couple of minutes, until sauce begins to thicken.

Remove from heat and cool for 30 minutes.

Mix in the Korean Gochujang Sauce.

Preheat the oven to 350° Fahrenheit.

Husk the Corn, also removing the Corn silk. Using gloves coat the Corn cobs with the Sauce.

Place the Corn into a large Dutch Oven.

Lid and roast for 30 minutes.