



CAMPFIRE
Chronicles

Recipe Sheet

Wheels of Sweet Corn with Kecap

2 ears of fresh sweet corn
1/4 cup peanut oil
3 cloves garlic
1 red chilli finely chopped
3 tablespoons kecap manis (Indonesian Soy Sauce - ABC brand is ideal)
2 tablespoons light soy
1 teaspoon dark sesame oil

- 1/. Chop sweet corn into 1cm (1/2 inch) thick wheels
- 2/. Heat the peanut oil in a wok and stir fry wheels of corn until just blackened on edges.
- 3/. Add garlic and chilli and stir for 30 seconds
- 4/. Stirring continuously, add the kecap manis and soy sauce
- 5/. Stir in the dark sesame, remove from heat and serve

