

Cambodian Coconut Grilled Corn

Poat Dot ("Poat" means corn, "Dot" means grill) is the official Cambodian name of this recipe and we discovered it through one of our full-time farmers, Vicheth, from CT Valley Farms. Creamy coconut milk gives the corn a mild tropical flavor and the scallions add some tang – perfect for a summertime barbecue and a fantastic alternative to basic butter. Best of all, it's super easy. Keep in mind that this works best on hot corn.

INGREDIENTS

- 1 can of coconut milk
- 1 bunch of scallions, chopped
- 1 tablespoon sugar
- 1 teaspoon of salt
- 6-8 ears of corn on the cob

DIRECTIONS

Preheat grill. Remove husks and silk from ears of corn.

Boil coconut milk in sauce pan, then add sugar & salt to dissolve.

Add scallions and mix. Set pan aside while you grill the corn.

Place corn on grill (nothing on it) and grill until kernels become bright yellow, turning often to avoid burning it.

Either brush the sauce on the corn as you turn it on the grill or hold the corn over the sauce as you spoon it onto the kernels. We prefer the spoon method to keep things clean and easy.



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Market Shopping List

- Corn on the cob - 18th C. Purity, Bluebird Hill
- Scallions - Apis Verdi, Blueberry Hill Organics, Colgan, CT Valley, Easy Pickin', Wayne's Organic
- Coconut milk, sugar, salt - **Highland Park Market of Coventry**

Have you tried **Skeleton Key BBQ's** Bone Dust seasoning on corn? This stuff is great on so many grilled foods, from meat to veggies.

Also try **Hydeville Sugar Shack's** maple seasonings with different blends of garlic, black pepper, salt, and maple sugar.



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