



CAMBODIAN GRILLED CORN (*POAT-DOT*)

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- 4 ears of corn
 - 2 Tbl olive oil
 - 2 Tbl fish sauce
 - 2 Tbl water
 - 1 1/2 Tbl sugar
 - 1 tsp ground Kampot pepper
 - 1 tsp salt
 - 2 green onion
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- 1.** Remove husks and silk from corn.
 - 2.** In bowl, stir together fish sauce, water, sugar, salt and Kampot pepper.
 - 3.** In a saucepan, heat 2 tablespoons of oil until very hot but not smoking. Carefully pour in fish sauce mixture (watch out it will splatter).
 - 4.** Add green onions and simmer until sauce begins to thicken (about a minute). Remove from heat and cool.
 - 5.** Heat grill or ungreased cast-iron skillet over medium heat. Brush corn lightly with olive oil. Cook, turning every few minutes, until corn is tender and slightly charred.
 - 6.** Brush corn with sauce and serve.