

OVERALL time: 30 mins

Spicy Loaded Mielies - Braai 3 ways

Sweet, smoky, and fiery all at once – these spicy loaded mielies are the ultimate crowd-pleaser. Grilled to perfection and seasoned generously with **Cape Herb & Spice Louisiana Cajun Rub**, they're bursting with bold Southern flavour and finished with your favourite toppings for a fun, flavour-packed side dish.

Metric

Number of servings : 8

ingredients

For the dressing

- 100 g Plain Yoghurt
- 100 G Mayonnaise
- 30 ml Fresh lime Juice

For the corn

- 8 whole sweetcorn on the cob - husks attached
- **Cape Herb and Spice Louisiana Cajun Rub**

For the toppings

- 50 g Biltong, finely chopped into little bits or use biltong dust if desired
- 2 Spring onions, finely sliced
- 30 ml Fresh Coriander, finely chopped
- 1 Zest of large lime
- 100 g Feta Cheese, crumbled

For cooking

- Olive oil

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 15 mins | COOKING TIME: 15 mins

Prepare the braai in advance until you have a nice medium to low heat coal bed.

For the dressing:

Whisk all ingredients together in a small bowl.

Taste to adjust seasoning and keep in the fridge until serving.

For the corn:

Pull back the husk from each ear of sweetcorn without removing it.

Tie the husks back to secure with some string for a pretty presentation.

Remove the thread like strands of corn silks and discard.

Rub the corn all over with olive oil and season well with **Cape Herb & Spice Louisiana Cajun Rub**.

Place on the braai and cook, turning often, until lightly charred and cooked through.

Transfer corn to a large platter.

To serve:

Drizzle corn with a little bit of the dressing.

Scatter over some biltong bits.

Mix the spring onions, coriander and lime zest and sprinkle over before finishing with feta.

Serve warm and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>

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