

Safety advice for disposable BBQs



- If you're using a disposable BBQ ensure it has cooled before putting it in the bin. To avoid starting a fire you should allow it to cool for several hours and then consider pouring water over it to make sure it's out.
- Only set up a BBQ on the stand provided by the manufacturers or on a stone surface, you risk starting a fire if you put it on wooden decking or grass.
- Never use petrol or paraffin to start your BBQ as you risk causing a sudden burst of fire. Only use approved methods.
- For more information visit www.avonfire.gov.uk

Be BBQ safe

BBQ steamed corn on the cob

A quick and simple recipe that is fab, either as a vegetarian option or an accompaniment to meat.

Serves: Four people

Preparation time: 10 minutes

Ingredients

4 corn on the cob
4 tablespoons of water
100g of butter
Rind of one lemon
2 cloves of garlic,
crushed or finely
chopped
1 small bunch of fresh
thyme
Salt and pepper



Place each corn on the cob in the centre of its own sheet of foil, folding up the sides to create an open parcel.

Pour a tablespoon of water into each parcel and gently scrunch up the foil so that the corn is sealed inside and the water can't escape. Place the parcels on top of the BBQ, turning regularly.

Meanwhile mix the butter, lemon rind, garlic, thyme, salt and pepper in a bowl.

After about ten minutes carefully open each parcel - make sure you use oven gloves as steam will escape. Test the corn is tender using a fork, then put them on a plate and smother in herby butter which will melt on the hot corn.