

# The Spicy Babycorn Satay Recipe

Is a delicious recipe of baby corn that is marinated in a yogurt based mixture. The marinated baby corn is then pan fried and then served. The sweetness of the baby corn along with the spices makes this satay a delectable and easy-to-make starter. Serve the Baby Corn Satay along with a [peanut dipping sauce](#) as an appetizer for parties.

If you like such light appetizers, then you must try - [Aloo Took Recipe](#), [Mushroom 65 Recipe](#) and [Paneer Bread Balls Recipe](#)

## Ingredients

- ❖ 10 Baby corn
- ❖ Sunflower Oil , as required
- For The Marinade**
- ❖ 1/4 cup [Curd \(Dahi / Yogurt\)](#)
- ❖ 1 tablespoon Corn flour
- ❖ 1 teaspoon Turmeric powder (Haldi)
- ❖ 1 teaspoon Red Chilli powder
- ❖ 2 clove Garlic , grated
- ❖ 1/4 teaspoon Ajwain (Carom seeds)
- ❖ 1 teaspoon [Garam masala powder](#)
- ❖ Salt , to taste

## **How to make Spicy Babycorn Satay Recipe**

1. To begin making the Spicy Baby corn Satay Recipe, first steam the baby corns over high heat in a **steamer** for about 3 to 4 minutes, until just about cooked. Once cooked firm, turn off the heat and keep aside.
2. In a bowl mix combine all the ingredients for the marinade and make a thick paste. Add the baby corns to this and evenly coat them with the mixture. Allow the baby corns to marinate in the mixture for at least 20 minutes.
3. Once the baby corns have marinated well, it's time to toss them in a pan, so the the corn get cooked and coated well with the marinade.
4. Heat a skillet pan on medium high heat. Add a tablespoon of oil in the skillet and place the baby corns along with marinade into the pan and toss them in the oil and heat until all the marinade has thickened and the baby corn has cooked through.
5. Once done, remove the baby corn satay from the pan, insert skewers or picks through the center, place it in a platter and serve.
6. Serve the Baby Corn Satay along with a **peanut dipping sauce** as an appetizer for parties.