Hot Honey BBQ Corn Ribs

EASY • EASY

Get ready to be crowned BBQ royalty with these hot honey corn ribs. Smoky, spicy, and finished with a drizzle of Capilano Hot Honey, they're guaranteed to win over BBQ traditionalists and connoisseurs alike.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	15 mins	15 mins	6-8

Ingredients

- 6-8 corn cobs, husks removed
- 1 tbsp garlic powder
- 1 tbsp smoked paprika

Method

1. Slice corn cobs into quarters lengthwise to form "ribs."
2. Rub with garlic powder, paprika, salt, and olive oil.

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- 2 tsp sea salt
- 2 tsp olive oil
- 2-3 tbsp Capilano Hot Chilli Honey
- ½ cup chopped coriander

Method

3. BBQ on medium-high heat, turning frequently, until charred and cooked through.

4. Drizzle with Capilano Hot Chilli Honey, sprinkle with coriander, and serve.

Used in this recipe

Capilano Hot Chilli Honey

Available at

coles woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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