



# 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**  
Easy

**PREP TIME**  
15 mins

**COOKING TIME**  
15 mins

**SERVINGS**  
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.

Visit [capilanothoney.com.au](https://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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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



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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