



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

Method

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

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

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- 1 tbsp smoked paprika
- 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 340G

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with fiery 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.

Honey with a kick!

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