



# 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.

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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

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