



BBQ Corn Ribs

Yields: 4-6 servings

Total time: 25 minutes

For a good barbecue, you want a solid starch, and something that can stick to your ribs, and these babies really hit the spot. They're also great to use as a main for your vegetarian friends, cuz you know we ain't hatin'. One of our favorite flavors for the summer (or anytime, really) is corn, we like corn chips, corn on the cob, creamed corn, corn nuts... If you can make it corny, we are completely down for it, so here's how you can get down on this incredible summer treat, so let's hop in the pool and see if we can locate ya' right, ready? Marco: Imagine the good, tasty flavor of grilled corn, but without the mess, and you're in the right spot... Polo: Same great flavor, and really fun and different. We take some classic barbecue seasoning and cut some corn off the cob to make these ribs of kernels, and they'll tickle your ribs, too. Great for adults and kids, they are another thing to just do differently. We also hit it with our Maple Beer barbecue sauce, and man is it good.

Ingredients

- 4 Tbsp of barbecue rub (see below if you want to make your own)
- 4 ears of corn, shucked
- 2 C of barbecue sauce (see below if you want to make one of ours)
- Grill spray
- Thinly sliced green onions and fresh chopped parsley

Ingredients for Barbecue Rub

- 2 Tbsp chili powder
- 1 tsp Cajun seasoning
- 1 tsp packed light brown sugar
- 1 tsp smoked paprika
- ¼ tsp cayenne pepper
- ⅛ tsp chipotle Chile pepper (if available, or you can leave it out)
- Kosher salt

Directions for Barbecue Rub

- Mix all ingredients, set aside

Ingredients for Maple Bourbon Barbecue Sauce

- 3 tsp of cooking oil
- 2 medium onions, diced

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- 2 16 oz cans (or 2.5 12 oz bottles) of a malty beer, like an amber or a porter (we could try it with a cider from beak n' skiff but might be pressing our luck with that)
- 1/2 cup of brown sugar
- 1 1/2 cups of tomato sauce
- 2 Tbsp of apple cider vinegar
- 8 Tbsp of real maple syrup
- 2 tsp of cumin
- 4 tsp of garlic powder
- 2 Tbsp of fresh grown black pepper
- Course salt to taste after you've made the sauce

Directions for Barbecue Sauce

- Sauté the diced onions on the cooking oil in a medium-to-large saucepan
- Once the onions soften up, deglaze the pan with a few splashes of beer, let the foam die down
- Stir a bit, then add in the rest of the beer
- Once that beer/onion mixture has reduced to half lower the heat
- Add in all of the rest of the ingredients and slowly stir well together
- Let simmer for at least 10 minutes, so it thickens up (to your liking, then set aside to cool)
- You can either use an immersion blender to smooth it out in the pan, or pour it (cooled) into your blender
- This stays good for up to 2 weeks in your fridge, and goes great with a lot of things

Directions

- Chop off the ends of the corn and make them flat
- Then, break the cobs in half crosswise
- Stand a cob on one flat end and split the cob in half, lengthwise, but be careful!
- Repeat with all of 'em
- Now, lay them flat, and rock them back and forth to make 2 long ribs, and keep going, you would end up with about 32, but we usually mess a few up
- Toss the corn in the rub
- Heat your grill to medium high, and spray the grates with oil
- Place the corn, cut side down, and lightly brush with some sauce
- Close the lid and cook until they char up, 6 minutes or so, then flip them
- Baste with more sauce, and cook 'em for another 6 minutes, but keep an eye on them
- Put 'em on a platter, and garnish with the green onions and parsley (and a side of the sauce, too)
- Now throw it out (we're ribbin' ya, eat up!)