

STICKY BBQ CORN RIBS

Charred quarter-cob ribs tossed in a smoky, glossy barbecue glaze.



YIELD 32 short ribs

PREP

25 min

GRILL

10–14 min

HEAT

400–425°F

INGREDIENTS

CORN

- 4 fresh ears corn, shucked
- 2 tbsp neutral oil or cooking spray
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1/2 tsp kosher salt
- 1/2 tsp black pepper

STICKY BBQ GLAZE

- 1/2 cup barbecue sauce
- 2 tbsp unsalted butter, melted
- 1 tbsp honey or packed brown sugar
- 1 tbsp apple-cider vinegar
- 1 tsp Worcestershire sauce
- 1/2 tsp hot sauce, optional

FINISH

- 2 scallions, thinly sliced
- 1 tsp sesame seeds, optional

METHOD

1 PAR-COOK + SET UP

Boil the shucked ears for 5 minutes to soften the cobs, then lift out with tongs and cool until easy to handle. Heat a grill for medium-high 400–425°F cooking. Put a damp towel under a sturdy cutting board and use only a large, very sharp heavy knife.

2 MAKE SHORT RIBS

Trim both ends flat and cut each ear crosswise in half. Stand a short section on its flat end. Put one hand on the knife handle and the other open palm on the dull spine; keep both hands on the knife and completely outside the blade path. Press straight down under steady control. Quarter every half. If the cob wobbles or resists, stop and grill it whole—never strike or force the knife.

3 SEASON

Toss the 32 short ribs with oil. Mix paprika, garlic powder, salt, and pepper; coat all sides. Keep the sugary glaze off until the end so it does not burn.

4 GRILL + CHAR

Grill kernel-side down 6–8 minutes until blistered and spotted with char. Turn onto each cut side for 1–2 minutes. Move pieces away from flare-ups; the ribs should curl slightly but stay firm.

5 GLAZE + SET

Whisk barbecue sauce, butter, honey, vinegar, Worcestershire, and optional hot sauce. Toss the hot ribs with glaze, return to indirect heat for 1–2 minutes to set, then plate with scallions and sesame. Eat the kernels; do not eat the cob.

KNIFE-SAFETY FIRST

- A blunt knife or moving board makes this cut dangerous—do not force it.
- Par-cooked short half-cobs are easier to control than raw full-length ears.
- Safer option: grill ears whole, glaze, and slice kernels off after cooking.
- Oven option: roast seasoned ribs at 425°F for 20–25 minutes, then glaze.

WATCH & LEARN

RecipeTin Eats — corn-rib technique · youtu.be/QcaxDKJbDuQ

Chef Tips — pellet-grill method · youtu.be/Qeju9cowNxs