

SANTA FE CORN RIBS

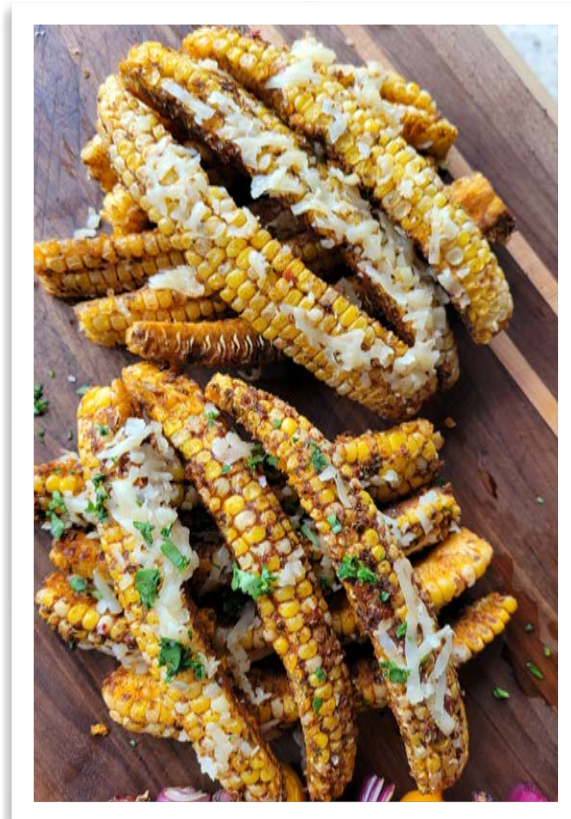
INGREDIENTS:

- 4 ears Sweet Corn on the Cob
- **Spice World Santa Fe Seasoning**
- ½ cup **Prairie Oils & Vinegars Sweet Butter Infused Olive Oil OR 4 Tbsp Melted Butter**
- Grated Parmesan Cheese
- Cilantro (*optional*)

DIRECTIONS:

- Preheat smoker to 250 F.
- Start by cutting each ear of corn into quarters.
- In a small bowl, add the Sweet Butter Olive Oil OR 4 Tbsp melted butter in a small bowl.
- Add approximately 2 Tbsp Spice World Santa Fe Seasoning; Stir to combine until a thin paste forms.
- Coat each piece of corn in the butter mixture with a basting brush until well coated.
- Place on the smoker for about 45 mins or until the corn starts to curl and look like a rib.
- Remove from smoker and top with shredded parmesan cheese and cilantro (if using).

ENJOY!



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