



# STICKY BBQ MIELIE RIBLETS



HEAT LEVEL 🔥🔥🔥

Satisfy your cravings with our Sticky BBQ Mielie Riblets - tender corn riblets glazed in a mouthwatering sticky barbecue sauce for a flavorful and irresistible treat.

50 Mins

4 Servings

## INGREDIENTS

4 mielies, quartered into riblets  
Spur Southern Style BBQ Sauce  
Spur Steakhouse Spice  
Guacamole, to serve  
Nacho chips, to serve  
Sour cream, to serve  
Coriander, to serve  
Lime, to serve

## METHOD

- 1 Place the mielie riblets onto a large baking tray and generously brush with Spur Southern Style BBQ Sauce.
- 2 Place in a preheated oven at 220°C for 25 - 30 minutes or until charred and sticky.
- 3 Season with Spur Steakhouse Spice and add to a serving platter, along with guacamole, nacho chips, dollops of sour cream and coriander.
- 4 Squeeze with fresh lime just before serving.

## VARIATIONS

None

