

BBQ Spice Rub + Grilled Corn with Spiced Butter

by Sarah Marshall for ReluctantTrading.com



BBQ Spice Rub Ingredients

- 2 ½ tablespoons Reluctant Trading <u>Coriander Seeds</u>
- 2 ½ tablespoons Reluctant Trading <u>Cumin Seeds</u>
- 2 ½ tablespoons dried oregano
- 2 tablespoons Reluctant Trading <u>Icelandic Sea Salt</u>
- 1 tablespoon Reluctant Trading <u>Cayenne Pepper</u>
- 1 tablespoon Reluctant Trading Green Peppercorns
- 1 ½ teaspoons dried thyme
- 1 ½ teaspoons granulated garlic
- 1 teaspoon Reluctant Trading <u>Tellicherry Peppercorns</u>
- 1 teaspoon Reluctant Trading Rajasthani Red Paprika Kashmiri Powder

THE RELUCTANT TRADING EXPERIMENT

Preparation

Step 1

In a medium skillet, over medium heat, toast the spices shaking the pan back and forth every 15 seconds, for 3 minutes, until fragrant. Immediately remove the spices from the pan and transfer to a plate to cool.

Step 2

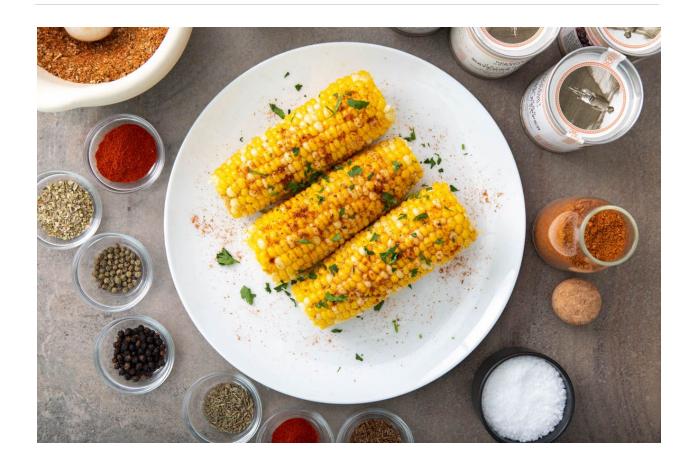
Once spices have cooled, grind all spices in a mortar and pestle or spice grinder, until desired consistency is reached. Keep coarse for grilled meats and grind finer for vegetables. Store in a glass vessel and keep in a cool dry place for up to six months.

Yield

Makes 10 tablespoons (about ¾ cup)



THE RELUCTANT TRADING EXPERIMENT



Grilled Corn with Spiced Butter

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Ingredients

- 4 ears of sweet corn
- 1 teaspoon extra virgin olive oil
- 4 tablespoons unsalted butter
- 1 tablespoon BBQ Spice Rub (see recipe above)

Preparation

Step 1

Heat the grill to medium high heat. Husk corn and brush with olive oil. Cook turning often, until tender and charred.



Step 2

Melt the butter and add the BBQ spice rub (see spice rub recipe above), whisking until combined. Brush cooked corn with infused butter.

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Reluctant Resources Used in this Recipe

- <u>Cayenne Pepper</u>
- <u>Coriander Seeds</u>
- <u>Cumin Seeds</u>
- Green Peppercorns
- Red Paprika
- Whole Fennel Seeds
- <u>Tellicherry Peppercorns</u>
- <u>Icelandic Sea Salt</u>
- Mortar & Pestle
- 100 Year Loom Tan Apron
- Corky Modern Glass Spice Jars
- Put a Lid on it Stoneware Salt Cellar