

# THE RELUCTANT TRADING EXPERIMENT

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## BBQ Spice Rub + Grilled Corn with Spiced Butter

by Sarah Marshall for ReluctantTrading.com



### BBQ Spice Rub Ingredients

- 2 ½ tablespoons Reluctant Trading [Coriander Seeds](#)
- 2 ½ tablespoons Reluctant Trading [Cumin Seeds](#)
- 2 ½ tablespoons dried oregano
- 2 tablespoons Reluctant Trading [Icelandic Sea Salt](#)
- 1 tablespoon Reluctant Trading [Cayenne Pepper](#)
- 1 tablespoon Reluctant Trading [Green Peppercorns](#)
- 1 ½ teaspoons dried thyme
- 1 ½ teaspoons granulated garlic
- 1 teaspoon Reluctant Trading [Tellicherry Peppercorns](#)
- 1 teaspoon Reluctant Trading [Rajasthani Red Paprika Kashmiri Powder](#)

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## 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  $\frac{3}{4}$  cup)



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## 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.

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## 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

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