

Delicious and Easy Backyard BBQ Recipes from Around the World

Chicken Wings with Grilled Corn Cobs

You have to love barbecued chicken wings, and with this Australian recipe that serves them with delicious grilled corn cobs, you are going to love them even more.

Serves: 10

Ingredients

- ¼ cup honey
- 2 tablespoons soy sauce
- Finely grated rind and juice of 1 lemon
- 1 tablespoon oil
- 1 teaspoon five spice
- 2 ½ pounds chicken wings
- 4 corn cobs, husks intact
- ¼ cup butter, at room temperature

Directions

1. Mix the honey, soy sauce, lemon juice and rind, oil, and a teaspoon of five spice in a shallow platter. Put in the chicken wings and make sure to coat them well with the marinade. Place them into the refrigerator for at least one hour, or preferably overnight.
2. Prepare your barbecue by heating your grill to medium heat. Peel the corn husks, but don't remove them; only remove the silk. Each cob should be buttered and then rewrapped in its husk. You can tie it with a string.
3. Grill the corn on the barbecue for about 20 minutes, turning it often. If you see that corn is getting too brown, wrap each of the cobs in aluminum foil and move on with the grilling.
4. Grill the chicken wings for approximately 20 minutes, flipping regularly until they are completely cooked. Serve chicken and corn together.

Memphis-Style Dry Ribs

Memphis is famous for its wet and dry ribs, and we are offering you a traditional recipe for dry pork loin ribs.

Serves 4-6

Ingredients

- 2 slabs pork baby back ribs, about 2 ¼ pounds each

Rub

- ¾ cup sugar in the raw
- ½ cup salt
- ¼ cup paprika
- 2 tablespoons finely ground black pepper
- 1 tablespoon granulated garlic
- 1 tablespoon onion powder
- 1 tablespoon ground cumin
- 1 tablespoon chili powder
- 1 teaspoon dry mustard
- 1 teaspoon ground cilantro
- ½ teaspoon cayenne pepper
- ½ teaspoon ground allspice

Directions

1. Prepare the rub by mixing all the ingredients, combining them well. Keep the marinade in an airtight container.
2. Peel the membrane off the ribs and remove any excess fat. Coat them nicely with the marinade and refrigerate for at least 30 minutes and up to 4 hours.
3. Preheat the barbecue to medium heat.
4. Take the ribs out of the marinade and place them on the barbecue with the meaty side up. Cook both sides until done and move the pieces to a platter.
5. Lay out two large sheets of tinfoil. Move the ribs to them and fold them into a packet. Don't puncture the foil. Return the packets to the grill over medium-low heat to achieve the desired tenderness, about 1 to 1 ½ hours.
6. Move them back to the platter, discard the foil, and place the meat back on the barbecue. Drizzle with additional marinade and grill for approximately 4 minutes. Flip and repeat the process.

Backyard Barbecue Jerk Grilled Chicken

This recipe is often used in the Caribbean region, and it might be perfect for your backyard barbecue with your friends

Serves: 4-6

Ingredients

- 1 whole free-range chicken (about 5 pounds), cut into 10 pieces
- Limes, for garnish
- Parsley, for garnish

For jerk marinade

- 2 teaspoons allspice
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ onion
- 8 cloves garlic or 1 whole head
- 1 1-inch piece fresh ginger, sliced
- 3 spring onions, sliced
- 3 limes, juiced
- Splash low-sodium soy sauce
- ¼ cup extra-virgin olive oil, plus more for drizzling
- Salt and fresh ground pepper
- 6 sprigs fresh thyme, leaves picked
- 1 Scotch bonnet pepper, halved, plus more to taste
- ¼ cup packed light brown sugar

Directions

1. Mix all the ingredients for the marinade in a food processor. Blend it until it becomes smooth.
2. Use a big plastic bag that you can reseal, and put the chicken pieces in it. Pour the marinade in, and turn to coat the chicken. Seal the bag and refrigerate overnight.
3. Preheat your barbecue to high heat. Grill each side of the chicken pieces until they are nicely browned. You can use vegetable oil to coat the chicken or the grates to prevent sticking. Serve with parsley and limes.

Barbecued Lamb Chops

Try these beautiful barbecued lamb chops the way they're prepared in Italy.

Serves: 6

Ingredients

- ⅓ tablespoon garlic, crushed
- 1 tablespoon fresh rosemary leaves
- 1 teaspoon fresh thyme leaves
- Pinch cayenne pepper
- Coarse sea salt
- ⅛ cup extra-virgin olive oil
- 6 lamb chops, about 1 inch thick

Directions

1. Put the garlic, rosemary, thyme, cayenne, and salt in a food processor. Blend it until it is nicely mixed. Add the olive oil and process again until it makes a paste.
2. Use the paste to brush lamb chops on both sides. Refrigerate for at least 1 hour.
3. When you take the lamb chops out of your refrigerator, let them come to room temperature, which should take no more than 25 minutes.
4. Preheat your barbecue to high heat. Place the chops on the grates and grill for 2 minutes before flipping them. Grill for an additional three minutes until they are of medium doneness.

Sweet Asian Barbecued Salmon

Completely change the taste of your grilled salmon with special barbecue sauce they prepare in Asia.

Serves: 4

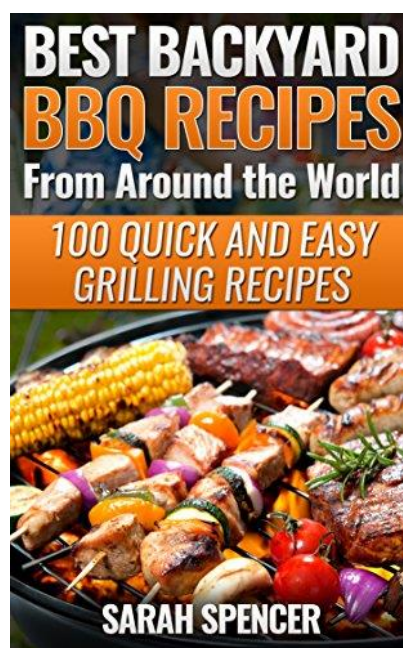
Ingredients

- 2 tablespoons canola oil, plus more for grilling
- 2 shallots, sliced (about 2 tablespoons)
- 1 teaspoon garlic, chopped
- ¼ cup hoisin sauce
- ¼ cup tomato ketchup
- 2 tablespoons honey
- 1 tablespoon sambal oelek
- 2-3 tablespoons sesame seeds, toasted
- 1 teaspoon soy sauce
- 1 teaspoon fish sauce
- 1 tablespoon rice vinegar
- Salt and freshly ground black pepper
- 4 (8-ounce) salmon steaks
- Cilantro leaves, for garnish

Directions

1. Heat the oil in a small pan over a medium heat. Put in the garlic and shallots and cook until they become soft. Add the hoisin sauce, ketchup, honey, sambal oelek, sesame seeds, soy sauce, and fish sauce, and cook for additional 5 minutes. Take it off the heat and add the vinegar. Season to your liking with salt and pepper.
2. Preheat your barbecue to high heat. Oil the salmon on each side and season with salt and pepper if desired. Grill to a medium-well doneness, making sure to baste it with the sauce regularly.
3. Transfer the fish to a platter and put more sauce on it. Let it cool down for 5 minutes and serve garnished with cilantro.

***These recipes and more can be found in Sarah Spencer's *Best Backyard BBQ Recipes from Around the World: 100 Quick and Easy Grilling Recipes*. To get your copy, click on the cover or click [here](#).



BONUS RECIPE!

Hummingbird Cake

The hummingbird cake originated from Jamaica where it was named the doctor bird cake, a hummingbird native from Jamaica. The cake has been popular ever since, especially in the Southern States of America. It boasts tropical flavors of pineapple, bananas, pecans, cinnamon, and nutmeg.

Serves 16 | Prep. time 35 minutes | Cooking time 40 minutes

Ingredients

Dry ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ teaspoon salt
- ¾ cup granulated sugar
- ¾ cup packed light-brown sugar
- 1 cup pecans, chopped

Wet ingredients

- 3 large eggs
- 1 cup vegetable oil or canola oil
- 1 teaspoon vanilla extract
- 1 ½ cups mashed overripe bananas
- 1 cup fresh pineapple thinly diced or drained canned pineapple tidbits

Frosting

- 12 ounces cream cheese, nearly at room temperature
- ¾ cup unsalted butter, nearly at room temperature
- 4 cups powdered sugar, divided
- 1 ½ teaspoons pure vanilla extract
- Pecans for decoration (optional)

Directions

1. Preheat oven to 350°F (177°C).
2. Lightly grease the bottom of 2 (9-inch) cakes pans and line the bottom with parchment paper. Grease the sides and bottoms with butter or cooking spray and sprinkle with flour taking time to turn the pans over remove excess flour.
3. In a large bowl, add all the dry ingredients and stir to combine well. Set aside.
4. In the bowl of the electric mixer, beat the wet ingredients EXCEPT the eggs.
5. In 3 batches, add the flour mixture, beat on slow speed until well incorporated. Add 1 egg and beat until well incorporated. Continue with the same process until all the eggs are used. Continue beating for 1 minute on medium speed and cake batter is smooth.
6. Pour the batter evenly between the 2 cake pans.
7. Bake for 35-40 minutes or until a toothpick inserted in the center comes out clean.
8. Let the cakes pan rest on a wired rack to cool. After 15 minutes, loosen the sides of the cakes with a knife and unmold the cakes on the wired rack. Let cool completely before frosting.
9. While the cakes are baking, make the frosting. Beat the cream cheese and butter until creamy on medium speed. Working in batches, add 1 cup of the powdered sugar and beat until well incorporated. Add the vanilla and beat until well incorporated and frosting is fluffy.
10. Once the cake has cooled completely, frost the bottom cake, place second cake on top and finish frosting the cake.
11. Decorate with pecans if desired.

Nutrition (per serving)

Calories 641, fat 37 g, carbs 75 g, sugar 53 g,
Protein 6 g, sodium 176 mg

*****This recipe is found in Sarah Spencer's *A Taste of Caribbean: Traditional Caribbean Cooking Made Easy with Authentic Caribbean Recipes*. To get your copy, click on the cover or click [here](#).**

