CHEF **DAVID BURKE**
OUTDOOR LIVING RECIPE SERIES: SIDES

PESTO GARLIC BUTTER CORNBREAD

PREP TIME: 5 MINUTES **COOK TIME:** 20 - 25 MINUTES **SERVES:** 4-6

INGREDIENTS:

Mix & ingredients for corn muffins
Hot honey
Pesto Garlic Butter Sauce**

DIRECTIONS

1. Make corn muffin batter.
2. Lightly grease oven safe baking dishes or cast iron pans.
3. Place dishes/pans in either the XO Pizza Oven or on the upper rack of the XO Grill to bake until golden, rotating as needed if cooking in the Pizza Oven.
4. Once cooked, remove and drizzle with generous amount of hot honey.
5. Add another generous amount of the Pesto Garlic Butter Sauce.
6. Using fork or spoon, break up corn bread and gently mix in the honey and sauce.
7. Serve warm or place back into the XO Grill or XO Pizza Oven for a couple of minutes to crisp the top slightly.

Serve with the **Smoked BBQ Ribs with Prawns & Pesto Butter Cornbread**** recipe... or with anything you want!

** Separate Recipes