



ITEM

Roasted Corn Salsa

YIELDS:

10 portions

INGREDIENTS

- 3 cobs of corn in husks
- 1 cup chopped red onion
- 1 red pepper, chopped finely
- 1 green pepper, chopped finely
- 1 jalapeno pepper, chopped finely (with seeds)
- 1/2 cup chopped cilantro
- 1 tsp fresh ground black pepper
- 1 tsp salt
- Juice of 1 lime
- 1/2 cup olive oil
- 1/2 cup red wine vinegar

METHOD:

Roast the corn on the grill or barbeque for 10 minutes over medium heat. Allow to cool.

Remove the husks and silk and cut off the corn kernels into a bowl.

Add the red onions, green pepper, jalapeno, cilantro, pepper and salt and mix.

Add the lime juice, olive oil and vinegar and taste; add more salt, if needed. Chill for 15 minutes.

Serve as an accompaniment to fish or poultry dishes.