

## **Grilled Corn and Green Chile Salsa**

### **Ingredients:**

\*4 Ears of corn; grilled in the husks and cut off the cob, see note below

\*\*2 Anaheim or Poblano chilies, grilled (or roasted)

1 Green jalapenos or serrano chilies, deveined, deseeded and diced

1 C. Onion, yellow or red, finely diced

\*\*\*1 Pint Cherry tomatoes, cut in half or quartered, if large

1/3 C Cilantro, minced, use the stems because they have a lot of flavor!

1 Lime, cut into half

Kosher salt and ground black pepper

### **Method:**

\*Trim both ends of the ears of corn and remove 3-5 of the outer leaves of husk. Grill on an outdoor charcoal / gas grill or on indoor grill pan (I use my square Lodge grill pan) until the husks are black. Remove from the grill and cool enough to handle. Cut the corn off the cobs and place in a non-reactive bowl (stainless steel, china or ceramic)

\*\*Grill whole Anaheim or Poblano chilies (hotter than the Anaheim chilies) until charred on all sides. Steam in a paper bag or in a bowl to cover to allow to steam. When cool enough to handle, peel, deseed, devein and dice into corn-niblet sized pieces and add to the corn.

Add the onions and minced jalapenos to the corn and grilled chili mixture, stir together, season with salt, black pepper and the juice of ½ lime. Let the mixture sit for 10 minutes, then add the cilantro and tomatoes, and stir together. Taste and adjust the lime juice, salt and black pepper.

\*\*\*Sub out plum or slicing tomatoes for the cherry tomatoes, but deseed (cut in half horizontally and squeeze out seeds and water) or your salsa will be watery

Great as a salsa for tortilla chips or as a sauce on grilled chicken or a mild grilled fish

Optional add-ons: black beans, avocado chunks

**Yield:** about 4-5 C