Roasted Corn Salsa

Jesse Deardorff

Iowa State University

Follow this and additional works at: http://lib.dr.iastate.edu/stories

Recommended Citation
Deardorff, Jesse (2011) "Roasted Corn Salsa," STORIES in Agriculture and Life Sciences: Vol. 5 : Iss. 3 , Article 3.
Available at: http://lib.dr.iastate.edu/stories/vol5/iss3/3
Roasted Corn Salsa

INGREDIENTS:
4 roasting ears corn, freshest available
4 tomatoes, seeded and diced
2 red onions, finely chopped
1 to 2 Jalapeños, finely chopped
4 tablespoons chopped fresh cilantro
3 tablespoons olive oil
Juice from 2 limes
Kosher salt
Freshly ground black pepper

DIRECTIONS: Roast the corn on the grill. Let cool slightly, then peel back the husk and silks. Using a large, heavy knife, slice down the cobs to remove the kernels. Place the corn kernels in a bowl with tomatoes, red onions, Jalapeños, and cilantro. (The Jalapeños may be omitted if you want a mild corn salsa.) Whisk together the olive oil and lime juice. Season to taste and pour over the salsa. Toss well to mix. Serve while still slightly warm, or leave to cool, cover, and chill for up to two hours.