

Fresh Corn Salsa

4 ears of sweet corn husks removed
1 red bell pepper diced
2 Roma tomatoes diced
3/4 cup diced English cucumber
1/4 cup diced red onions
1-2 jalapenos seeded, deveined, minced
1/3 cup packed cilantro minced
2 tablespoons lime juice
1 tablespoon apple cider vinegar
1/2 tsp ground cumin
1/2 tsp salt
1/4 tsp garlic powder
1/4 tsp smoked paprika
1/4 tsp pepper



1. GRILL CORN: Lightly brush each ear of corn with olive oil. Grease and heat grill to high heat (450 degrees). Once hot, add corn and close the lid. Cook 2-3 minutes on each side, rotating the corn until all of the sides are lightly charred, about 10-12 minutes, closing the lid in between rotations. Set the corn aside and allow to cool enough to handle. Cut the kernels off of the cob and transfer to a large bowl.
2. OR SKILLET CORN: Cut the kernels off of the cob. Heat 1 tablespoon olive oil in large cast iron skillet over high heat. Add the corn and cook, stirring occasionally, until corn starts to char approximately 5-7 minutes. Transfer kernels to a large bowl.
3. ASSEMBLE: Add all of the remaining Corn Salsa ingredients to the grilled corn and toss to evenly coat. Season with additional lime juice and/or salt and pepper to taste.
4. SERVE: Let rest for 30-60 minutes at room temperature to let the flavors meld or serve. Corn Salsa will keep covered in the fridge for up to 4-5 days, but is best the first day.