

K's Kitchen: Corn salsa with options

By Kathryn Reed

When I hear salsa I automatically think chips. While that would be an option for this recipe, it really is much more versatile.

It would be a great accompaniment to certain fish, or even pork.

I tossed it with fresh spinach for a salad. It was outstanding. The salsa wilted the spinach ever so slightly.

The red onion adds a bit of sweetness, the lime that tanginess and the peppers the final punch.

Grilling the corn isn't necessary, but it does bring a different flavor than if you boil the corn – or were to use frozen or canned.

This is also one of those recipes that can be made a few days in advance and it will have a shelf life of about a week.



Corn Salsa

6 ears corn

2-plus T olive oil

$\frac{1}{2}$ C minced red onion

$\frac{1}{2}$ C chopped cilantro

1 tsp grated lime rind

2 T fresh lime juice

1 tsp kosher salt

2 jalapeños, seeded and minced

Lightly oil grill so corn won't stick. Over medium-high grill cook corn until charred on all sides. Remove kernels from cob.

Combine corn with remaining ingredients.