

SUMMER CORN SALSA



- 2 each Ears of Corn
- 1 each White Onion
- 3 each Scallions
- 3 each Hot Peppers
- .25 cup Fruit & Flower Vinegar
- 2 Tbs Tomato Paste
- 1 Tbs Honey
- 1 Tbs Light Olive Oil
- to taste Salt and Pepper

EQUIPMENT: medium sized non-reactive bowl, medium sized saute pan.

Preheat your pan to medium heat. Shuck the corn, removing all husk and silk. Carefully cut the kernels from the cobb with a knife, set the corn kernels to the side. Peel and clean the onion, cut into a fine dice and add to the corn. Clean and dice the hot peppers, removing the seeds if you prefer a less spicy salsa. Increase the heat on the saute pan to medium high and add the olive oil, corn kernels, onions and peppers. Stir frequently to prevent sticking, and cook until the onions and corn just start to brown. Deglaze the pan with 1 Tbs vinegar and remove from heat. In the mixing bowl combine the remaining vinegar, tomato paste and honey. Let the corn mixture cool for a few minutes while you chop the scallions. Add the cooled corn mixture to the mixing bowl and stir, taste and adjust for seasoning. When the salsa has cooled completely add the chopped scallions, stir and give a final taste. Serve fresh, or refrigerate for 3-4 days in a covered container. This recipe is a great base to add your own signature touches. Chipotle peppers, handfuls of fresh cilantro, half an avocado, you get the idea.