

## Seasonal Eating



## Roasted Corn Salsa

- 4 ears sweet corn
- 1/2 cup chopped green onions
- 1/2 cup sliced black olives (or black beans)
- 1/2 cup diced green bell peppers
- 1/2 cup diced red bell peppers
- 1/2 cup diced tomatoes
- 2 tablespoons chopped cilantro
- 1/2 teaspoon ground coriander
- 1/2 teaspoon granulated garlic
- 2-3 tablespoons fresh lemon juice
- 1/2 jalapeño pepper, diced
- 1 tablespoon olive oil
- Salt and pepper to taste

Clean corn and blanch in boiling water until halfway cooked, about 5 minutes. Put a little oil on the ears and grill corn until roasted. Place in refrigerator and chill. Cut the cooled corn off the cob into a mixing bowl. Add green onions, black olives, peppers, tomatoes, cilantro, coriander, garlic, lemon juice, jalapeño and olive oil. Mix well and season with salt and pepper. Chill until ready to serve.