

Grilled Corn Salad

4-6 servings

6 ears sweet corn husks and silk removed

1 tsp sea salt

Dressing

2 Tbs each extra virgin olive oil and fresh squeezed lime juice

2 cloves garlic minced

1-2 green chilies seeded and minced or jalapeno peppers if you like things spicy!

1 tsp Rapadura (unrefined) sugar

1 tsp ground cumin

1/2 tsp red pepper flakes

1/2 tsp sea salt

A few shakes of black pepper

2 Green onions thinly sliced

1/4 Cup fresh cilantro leaves

Pre heat either charcoal or gas grill to med heat (350°) Oil grill rack with high heat oil like peanut or sunflower. Fill a bowl with cold water and add 1 tsp salt, stir to dissolve. Add corn and let stand 10 minutes.

For Dressing: In a bowl combine olive oil, lime juice, garlic, chilies, sugar, red pepper flakes, 1/2 tsp sea salt and few shakes of black pepper to taste. Mix well and set aside.

Drain corn thoroughly pat dry and brush with oil and grill turning often until lightly browned and tender, about 15 minutes. Remove to platter and let cool. When cool enough to handle, using a sharp knife cut kernels off cob and put into mixing bowl. Add cilantro and green onions, toss gently to combine. Add dressing and again toss gently to coat thoroughly. Taste and adjust seasonings to your preference. Serve cold or at room temperature.

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