

ALMOST FAMOUS CORN SALSA

(from *Food Network Magazine*, June 2011)

1/2 small poblano chile pepper, seeded
3 teaspoons olive oil
Kosher salt
1 cup fresh corn kernals or frozen corn, thawed
1 jalapeno pepper, seeded and chopped
2 Tablespoons fresh cilantro, chopped
2 Tablespoons red onion, chopped
2 Tablespoons fresh lime juice
1/2 teaspoon sugar

Preheat grill to medium high. Brush the poblano pepper with 1 teaspoon olive oil and grill, skin-side down, until charred, but still firm. About 5 minutes. Cool slightly; peel and finely chop.

If using fresh corn, bring a small pot of salted water to a boil. Add the corn and cook until tender, 2-3 minutes; drain.

Mix the corn (if using frozen, add it here), poblano, jalapeno, cilantro, and red onion in a bowl. Stir in the remaining 2 teaspoons olive oil, lime juice, sugar, and 1/2 teaspoon salt.