

Mexican Grilled Corn Salsa

A sauce, salad and relish, all in one.

Equipment:	Ingredients:
Frying pan	4 cobs sweet corn
Tongs	4 large tomatoes
Medium size mixing bowl	2 Lebanese cucumbers
Large mixing bowl	1 small red onion
Cutting boards	1 red capsicum
Knives	1 green capsicum
Citrus juicer	1 x small bunch coriander
	2 x Jalapeño chilli
	6 x red radishes
	Juice of 2 limes
	Salt and freshly ground pepper to season

What to do:

A salsa is a combination of ingredients all cut into tiny pieces, so they can be spooned onto your plate. Try to keep your cutting neat and keep the pieces nice and small. Look for the size of the corn kernel as your guide.

- Peel off the husks and silk from the sweet corn and run under cold water to help remove the silks. (Do not dry as the water will help keep the corn moist during cooking). Heat the frying pan until hot and add the whole corn cobs. Cook, turning with tongs for about 10 minutes. The corn will have changed to a golden colour and perhaps blackened in some parts. Cooking the corn this way will give you a delicious result. Remove with tongs to a bowl and run cold water over the corn. Set aside until completely cool.
- Slice the tomatoes into rings and then cut them into small pieces. Place in a large mixing bowl.
- Slice the cucumbers into strips and then dice into small pieces. Add to the bowl.
- Slice the salad onion into pieces and then chop into a small dice. Add to the bowl.
- Cut the red and green capsicum in half and remove the seeds and inner membrane with your fingers. Slice the flesh into thin strips and then dice into small cubes. Add to the bowl.
- Cut the stalk off the chilli and slice in half. Use a teaspoon to scrape out the seeds. Slice into small pieces and then mince into tiny pieces with your knife. Scrape into the salad bowl.
- Strip the leaves from half a bunch of coriander. Chop finely and add to the bowl.
- Slice the radishes into thin rounds and then slice each round into thin sticks. Add to the bowl.
- Lay each corn cob on its side and slice away the kernels. Add these to the salad bowl.
- Lastly, juice the limes on the citrus juicer and add the juice to the salsa. Sprinkle in a little salt and a few grinds of pepper and stir the ingredients well.
- Spoon into serving bowls to serve.