

Corn and Chili Salsa

Copycat of Trader Joe's-modified by Dave

Dave Wojta

Yield: one pint

Prep time: 35 min

Total time: 35 min

Ingredients:

4	Medium Ears of Sweet Corn (or 11oz can yellow corn)
¼ cup	Finely diced sweet yellow onion
¼ cup	Finely diced red bell pepper
1-2 Tbls	Finely chopped jalapeno pepper (Start w/1 and add to taste)
3 Tbls	Distilled white vinegar
3 Tbls	Sugar (or substitute)
1 Tsp	Mustard seeds
1Tsp	Ground coriander
¼ Tsp	Cumin Powder (more to taste)
½ Tsp	Crushed Red Pepper Flakes
½ Tsp	Salt

1. If using canned corn, drain corn well and transfer to a medium size bowl.
2. If using fresh corn, place 2 ears at a time in the microwave and cook for 5 minutes on high power. Carefully, with oven mitts, remove corn from microwave and allow to cool for 5 minutes. Repeat with remaining 2 ears of corn. When cool enough to handle, pull off husks and silk. Lay corn on it's side and cut kernels from cobs, rotating the ear of corn as you go. Transfer corn to a medium size bowl.

3. Add diced onion, red bell pepper and finely chopped jalapeño to bowl with the corn. Stir to combine.
4. Combine vinegar, sugar, mustard seeds, coriander, cumin, crushed red pepper and salt in a medium size, microwave safe bowl. Stir well to combine. Microwave on high power for 1 minute.
5. Remove vinegar mixture from microwave and add to bowl with corn mixture. Stir well.
6. Allow salsa to sit at room temperature for 15 minutes, stirring every 5 minutes.
7. Serve immediately or transfer to a glass jar or storage container and refrigerate till ready to use. Salsa will keep in refrigerator for 5 days to 1 week.

I have slightly modified this recipe by reducing the amount of cumin powder and I use Monk fruit sweetener instead of sugar.. I also use corn on the cob rather than canned corn as I find it much more appealing in this recipe. I look forward to seasonal veggies to make this even better.

The hardest part is waiting for an overnight refrigeration to allow the flavors to meld. This to me, is far superior to the processed version from TJ's, which is really good. The freshness of the veggies makes this salsa pop! *Dave*