



Roasted Corn and Pineapple Salsa

Serves 1

Ingredients:

- 4 ears Sweet Corn Steamed
- 8 oz. vol. ** Pineapples Grilled or Roasted
- 1 oz. vol. Fresh Mint , chopped
- 1 oz. vol. Honey
- 2 oz. vol. Lime Juice or White Vinegar
- 6 oz. vol. Red Bell Peppers
- 1/4 tsp. Kosher Salt
- 1.5 oz. vol. Jalapenos , minced , seeds removed

Directions:

1. Cut corn kernels off of cob and place into a medium size bowl.
2. Place half of corn on lightly seasoned sheet pan and roast until kernels begin to caramelize.
3. Remove from oven and cool slightly.
4. Dice grilled pineapple and add to corn with roasted corn, mint, peppers, salt and jalapenos.
5. Fold vegetables together.
6. Whisk honey and lime juice or vinegar together in a mixing bowl until honey dissolves.
7. Pour over salsa and allow at least 30 minutes for flavors to develop.
8. Place in a covered storage container and hold refrigerated until ready for use.
9. **Pineapple was used in this salsa to bring out some sweetness to the bbq and roast flavors.