

K's Kitchen: Turning corn into salsa

By Kathryn Reed

Fresh corn is something I could probably eat every day. It has seemed so incredibly sweet this summer.

Eating it right off the cob is my first choice, but sometimes I like to cut off the kernels and transform into something more.

The recipe below is quite simple and satisfying. I used the mixture as a salsa with tortilla chips. This broke up what can be a monotony with tomato salsa. I added the last bit of it to an enchilada mixture.

I would think it would be great as a topping for fish, maybe even pork.

The corn can be boiled or barbecued or cooked in a skillet. Obviously the cooking method will change the flavor.



Corn Salsa

3 ears of corn, cooked

2 medium tomatoes, chopped

$\frac{1}{2}$ tsp salt

$1\frac{1}{2}$ tsp hot sauce

1 C cilantro, chopped

Take the kernels off the corn. Place in medium bowl. Add rest of ingredients. Stir. Refrigerate for at least an hour to let flavors meld.