

## ROASTED CORN SALAD

Serves 8-10

8 ears of locally grown sweet corn  
Juice of 2 limes  
1/4 cup olive oil  
1 can of black beans rinsed and drained (optional)  
Course salt  
Fresh ground pepper  
1 ripe mango, peeled and diced  
1 small red onion, diced  
1 bunch green onions, diced  
1 large cucumber, diced  
1/2 cup chopped cilantro

1. Remove hairs from corn LEAVING HUSKS ON. Smooth husks back over cobs of corn.
2. Light outdoor grill at medium heat or when coals are covered in a light ash. Place corn on grill and cook until tender and somewhat charred (this gives the salad a subtle smoky flavor) about 10-12 minutes.
3. Remove from corn from grill. While corn is cooling combine all remaining ingredients in large bowl and set aside.
4. Slice corn off the cob into a serving bowl, making sure kernels are separate and not clumping together. Combine corn with remaining mixture, toss and serve!

Serving ideas:

Toss in with salad greens  
Serve as a side with chicken, ribs or fish  
Serve in a cheese quesadilla  
Serve as a salsa with chips  
Mix into scrambled eggs