

## Fresh Corn Salsa

Recipe yields about 4 cups salsa

I serve it as a side with the ahi tuna recipe. You can substitute boiled corn on the cob and a can of corn instead of the fresh corn. Still very good. You can add a chopped red bell pepper or roasted red peppers for color.

3 cups raw corn kernels (from about 4 cobs of shucked sweet corn)

1 cup finely chopped red onion (about ½ medium onion)

1 diced ripe avocado, optional

½ cup finely chopped fresh cilantro (about 1 bunch)

1 to 2 medium jalapeños, finely chopped (use 1 for mild-to-medium salsa or 2 for spicier salsa)

¼ cup lime juice (about 2 limes), to taste

1 tablespoon white wine vinegar

¼ teaspoon chili powder

¼ teaspoon ground cumin

½ teaspoon fine sea salt

In a medium serving bowl, combine all of the ingredients. Stir to combine.

Adjust to taste, if necessary: For more zing, add about 1 teaspoon more vinegar or 1 tablespoon more lime juice. For more flavor overall, add another pinch of salt. For more spice, add more jalapeño.

For best flavor, allow the salsa to marinate for 20 minutes before serving. This salsa keeps well in the refrigerator, covered, for 3 to 4 days.

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