

## **GRILLED CORN, BLACK BEAN AND AVOCADO SALSA**

MAKES ABOUT 3 CUPS

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*1 ear of corn*

*2 large ripe tomatoes, diced*

*½ cup cooked black beans*

*¼ cup diced red onion or 2 scallions, white and light green parts thinly sliced*

*1 jalapeno pepper, seeded and minced*

*1 clove garlic, minced*

*2 Tablespoons chopped fresh cilantro*

*2 Tablespoons fresh lime juice*

*1 teaspoon sea salt plus more to taste*

*1 ripe avocado, diced*

*accompaniments: baked tortilla chips (see below)*

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1. Heat the grill to medium heat. Pull the husks back from the ear of corn and remove the silks. Replace one layer of the husks and soak the corn in cold water until the grill is ready. Place the corn directly on the grill and cook, turning every 5 minutes. Remove from the grill and cool until easy to handle.
2. Pull all the husks back and cut the kernels off the cob. Place the corn in a serving bowl.
3. Add the diced tomatoes, black beans, onion, jalapeno, garlic, cilantro, 1 Tablespoon lime juice and salt. Toss to combine.
4. In a small bowl, mix the diced avocado and remaining Tablespoon of lime juice. Add the salsa and combine gently. Cover and refrigerate until ready to serve.

## **BAKED TORTILLA CHIPS**

*6 6-inch corn tortillas*

*olive oil*

*sea salt*

1. Preheat oven to 350 degrees.
2. Brush both sides to the tortillas with olive oil. Stack the tortillas on top of each other on a cutting board and cut into 8 triangles to make “chips”.
3. Spread the chips in an even layer on a baking sheet and sprinkle liberally with sea salt. Bake for 30 minutes or until golden and crisp.