

Roasted Corn and Cherry Tomato Salad

- 4 ears of roasted, grilled, or otherwise cooked corn-on-the-cob
- 2 cups of cherry tomatoes, cut into halves or quarters depending on the size of the tomato
- ½ chopped jalapeno pepper, seeds and membrane removed, finely diced (If you don't mind heat, leave the seeds and membrane.)
- ¼ cup onion, finely chopped.
- 3-4 Tablespoons olive oil
- Juice of both 1 lemon and 1 lime
- Salt, pepper, and garlic granules to season
- Get creative in your own kitchen and add a fresh herb. Cilantro or basil would be my choices!

3 ways to cook the corn:

- 1) Pull the husks back, remove the silks, season and butter it or not, then grill it with the husks on. Yummy and smoky!
- 2) Remove the husks and silks, season and butter it or not, and wrap the corn in aluminum foil before placing on the grill.
- 3) Shuck the corn and put it straight on the grill. The sugars in the corn get caramelized so easily and that flavor is delicious!

After cooking the corn on the cob, cut the kernels off the cob into a medium sized mixing bowl. Add the tomatoes, jalapeno pepper, and onion. Stir to mix.

Add the olive oil, lemon and lime juices, and then season with the salt, pepper, and garlic granules.

Stir to combine and serve at room temperature.

Bon Appétit!