

## **Grilled Salsa**

Southern Living Test Kitchen

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**Preparation Time: 30 minutes**

**Start to Finish Time: 45 minutes**

**2 ears fresh corn, husks removed**

**1/2 jalapeno pepper (optional), seeded**

**1 small sweet onion, cut into 1/4-inch-thick slices**

**6 medium (2 pounds) tomatoes, halved**

**vegetable cooking spray**

**1 small clove garlic, quartered**

**1/4 cup fresh cilantro leaves, loosely packed**

**2 tablespoons fresh lime juice**

**1 1/2 teaspoons salt**

**fried pork rinds**

Preheat the grill to 350 to 400 degrees (medium high) heat.

Coat the corn, jalapeno pepper, onion and cut sides of the tomatoes lightly with cooking spray.

Grill the corn and onion, covered with the grill lid, for 15 minutes or until golden brown, turning occasionally.

At the same time, grill the tomatoes and jalapeno pepper, covered with the grill lid, for 8 minutes or until grill marks appear, turning occasionally.

Remove all from the grill. Cool for 15 minutes.

Cut the corn kernels from the cobs. Discard the cobs.

Coarsely chop the onion.

In a food processor, pulse the garlic, cilantro and lime juice until finely chopped.

Add the grilled tomatoes, onion and jalapeno pepper to the food processor in batches. Pulse each batch until well blended.

Transfer to a large bowl.

Stir in the salt and corn.

Serve with pork rinds.

Yield: 4 cups

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Per Serving (excluding unknown items): 365 Calories; 5g Fat (10.0% calories from fat); 14g Protein; 82g Carbohydrate; 15g Dietary Fiber; 0mg Cholesterol; 3297mg Sodium. Exchanges: 2 Grain(Starch); 8 1/2 Vegetable; 0 Fruit.