

CORN



Corn Salsa (Party Size)

INGREDIENTS

- 20 heads/around 15 lbs of corn
- 5 garlic cloves
- 1 white onions
- 1 ½ cup of melted butter
- 4 ½ cups of diced cherry tomatoes
- 1 cup of fresh squeezed lemon juice
- 2 ½ cup of olive oil
- 3 tablespoons of Sriracha
- ¾ tablespoon of cayenne pepper
- ¼ cup of chopped parsley
- Salt and pepper to taste
- 1 ¼ cup of feta cheese
- ½ tablespoon of chopped parsley
- A pinch cayenne
- A pinch of Spanish or smoked paprika

PEAK SEASON

August – September

DIRECTIONS

- 1** In a large soup or chili pot, pour 2 gallons of water and bring to a boil. When the water starts boiling sprinkle 1 tablespoon of salt.
- 2** Add the peeled and washed corn, and let it cook for 10-15 minutes and dice your onions, garlic, and the tomatoes.
- 3** Prepare cooked (grilled) corn and brush with melted butter. After the corn is grilled, cool it down so it is ready to be cut.
- 4** Toss cut corn with the garlic, onions, and tomatoes together.
- 5** For the dressing: mix the lemon juice, siracha and olive oil together, until well combined, and season with salt and pepper. After mixing the dressing into the vegetables, garnish with feta, parley, and spices.

Yields 2 quarts.

*Recipe provided by
Chef Manal El-Sabbagh*



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