

Roasted Corn, Zucchini and Bacon Salsa

Serves/Makes: 3.5 cups | **Ready In:** 1-2 hrs

Ingredients:

4 tablespoons tarragon vinegar
2 tablespoons olive oil
1 garlic clove, crushed
2 teaspoons maple syrup
2 cups fresh corn kernels
1 medium zucchini, chopped
1 medium green pepper, chopped
2 tomatillos, chopped
1 medium onion, chopped
2 tablespoons olive oil
5 strips bacon, crisped and crumbled

Directions:

Set oven to 400 F

Combine vinegar, oil, garlic, and maple syrup; mix well and set aside.

Combine corn, zucchini, green pepper, tomatillos and onion on a large baking tray.

Mix with 2 tablespoons olive oil.

Roast for 30 minutes, stirring once halfway through.

When corn mixture has cooled, add vinaigrette and bacon, then chill for 30 minutes. Serve at room temp.

Market Staff Tips:

- Four large ears, five medium ears, or six small ears = 2 cups
- Make dressings ahead of time so flavors can infuse (uses small glass jar so you can shake it to mix)
- If fresh corn doesn't agree with you, it could be sautéed, roasted, or steamed first
- Chop all veggies the same size so they cook evenly



Succotash Salsa

Serves/Makes: 5 cups | **Ready In:** 30-60 minutes

Ingredients:

1/2 cup finely-chopped red onion
1 red bell pepper; chopped
1 yellow bell pepper; chopped
1 jalapeno; finely minced
2 cups fresh corn kernels
1 1/2 cups baby lima beans (if frozen thawed; if fresh blanched)
2 cloves garlic; finely chopped
6 tablespoons fresh lime juice
1/2 teaspoon cumin
2 tablespoons olive oil
Salt; to taste
Freshly-ground black pepper; to taste

Directions:

Mix all ingredients together in a medium bowl and season with salt and pepper to taste.
Let sit 30 minutes. Serve at room temperature.

Market Staff Tips:

- Four large ears, five medium ears, or six small ears = 2 cups
- Make dressing ahead of time so flavors can infuse (use small glass jar so you can shake it to mix)
- Chop all veggies the same size so they cook evenly
- Lima beans could be substituted for edamame
- If fresh corn doesn't agree with you, it could be sautéed, roasted, or steamed



Stir Fry Salsa

2 cups fresh corn
1 cup cabbage, chopped
1 cup red onion, chopped
1 cup carrot, chopped
1 large clove garlic, minced
½ inch piece ginger, minced
1 Tablespoon olive oil
½ cup chopped peanuts
Sauce: 4 tablespoons fresh lemon juice
4 tablespoons olive oil
3 teaspoons honey
2 tablespoons soy sauce
1 teaspoon fresh basil, finely chopped
1 roasted jalapeno, peeled and seeded

Mix corn, cabbage, onion, carrot, garlic and ginger.

Heat skillet or wok to medium high.

Add 1 tablespoon olive oil.

Sauté for 5 minutes, stirring often. Remove from heat and let cool. Add sauce and peanuts.

Mix well.

Market Staff Tips:

- Four large ears, five medium ears, or six small ears = 2 cups
- Make dressing ahead of time so flavors can infuse (use small glass jar so you can shake it to mix)
- This one is delicious!!



PEARL MARKET