

BBQ Corn Salad – Andrew White

5 ears of corn - bbq'd to achieve slight char, and removed from the cob

2 zucchini - diced

1 red pepper - diced

Cilantro - top half of a bunch, rough chopped

Dressing - finely dice a jalapeno (seeds removed), rasp 2 cloves garlic, juice 1 to 2 limes, olive oil, salt