

# Corn and Pear Salsa

## Description

Corn salsa with pear is a fresh fruit salsa perfect over fish or pork.

## Ingredients

- 2 ears yellow or white corn, husked
- 1 ripe bartlett pear, cut into 1/2 inch chunks
- 2 tbsps fresh mint, finely chopped
- 2 tbsps fresh cilantro, finely chopped
- 1 tbsp fresh lime juice
- 1 small serrano chile, minced
- 2 tbsps purple onion, finely chopped
- tsp olive oil - for grilling corn
- 1/4 tsp kosher salt



## Summary

**Yield:** 6

**Prep Time:** 20 minutes

**Category:** Salsas

**Cuisine:** Southwestern

## Instructions

Coat the ears of corn with olive oil. Grill the corn over direct high heat (on a charcoal or gas-fired grill). Cook until lightly charred in spots on all sides, about 6 to 8 minutes.

In a medium sized bowl, combine the pear, mint, cilantro, onion, lime juice, chile pepper, and 1/4 teaspoon of kosher salt.

With a knife, slice the kernels off of the corn. Add corn kernels to the salsa mixture. Mix thoroughly

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and chill in the refrigerator before serving.