

# Corn and Red Pepper Salsa

## INGREDIENTS:

8 Ears Corn – shucked  
4 C diced Red Pepper  
2 C diced Red Onion

## *Dressing*

1/3 bunch Cilantro  
2 C Mayo  
1/4 C Key Lime Juice  
12 shots Tabasco  
1 tsp Cumin  
Salt and Pepper

## DIRECTIONS:

- 1) Grill corn until marked on all sides.
- 2) Cut corn from cobs, mix with peppers and onion.
- 3) Mix dressing and KEEP SEPARATE.
- 4) ½ cup corn mix, 2 tbsp dressing per serving.
- 5) Warm corn mix in a saute pan, add dressing and toss until well mixed but NOT BROKEN. Serve with corn chips.



Pair with  
Leinenkugel's®  
Summer  
Shandy®

*Recipe provided by Radisson Hotel Atlanta Northwest*



Elements Restaurant & Bar at  
Radisson Hotel Atlanta Northwest