

Fresh corn salsa with tomato

Makes 3 cups

Cook's Illustrated

<https://www.cooksillustrated.com/recipes/7074-fresh-corn-salsa-with-tomato>

- 3 ears of corn, kernels cut from cobs (2 ¼ cups)
- ¼ teaspoon baking soda
- Salt and pepper
- 2 tablespoons lime juice
- 1 tablespoon vegetable oil
- ½ teaspoon honey
- 1 tomato, cored, seeded, and cut into 1/4 inch pieces
- 1 shallot, minced
- 1 jalapeno chile, stemmed, seeded, and minced (HdeH Poblano chile)
- ¼ cup chopped fresh cilantro



Photograph detail from web page

1. Bring 2 cups water to boil in small saucepan over high heat. Stir in corn, baking soda, and ¼ teaspoon salt; remove saucepan from heat and let stand for 10 minutes. Drain corn and let cool slightly, about 10 minutes.
2. Whisk lime juice, oil, honey, and 1/8 teaspoon salt together in bowl. Add tomato, shallot, jalapeno, cilantro and corn and toss to combine. Let stand for 10 minutes. Season with salt and pepper to taste, and serve.