



## **Grilled Onion, Pepper, and Corn Salad with Cilantro Lime Vinaigrette**

### **Cilantro Lime Vinaigrette**

1/2 cup coarsely chopped cilantro  
1 small garlic clove, minced  
1/4 teaspoon red pepper flakes, optional  
3 Tablespoons rice wine vinegar  
3 Tablespoons freshly squeezed lime juice  
1 Tablespoon honey  
3 Tablespoons olive oil  
Kosher salt to taste

### **Corn Salad**

1 large red onion, peeled, sliced thick  
2 to 4 Shishito peppers or Anaheim peppers  
2 sweet bell red pepper  
3 ears fresh corn, shucked  
Olive oil for brushing  
Salt; fresh ground black pepper to taste  
1/4 cup crumbled Cotija cheese, if desired

In medium sized bowl, combine vinaigrette ingredients; season with salt and black pepper; set aside. If desired, you can emulsify the ingredients with hand blender or food processor if smooth vinaigrette is desired.

Prepare medium hot fire on grill; place onion slices, peppers, and corn on large platter; brush with olive oil; season with salt and black pepper to taste.

Grill onions slices in vegetable grilling pan turning to lightly grill; brown Shishito peppers on grill, turning over to blister both sides, about 8 minutes.

Grill corn turning frequently until grill marks form and corn is tender. Remove vegetables when cooked as desired.

When cool enough to handle, remove seeds from roasted red pepper; cut one pepper into large strips; chop remaining red pepper.

To serve: Place chopped red pepper in medium sized bowl. With a sharp knife, cut corn from cobs; place in bowl with peppers; mix. Place corn with peppers in center of platter; arrange onion slices and charred Shishito peppers on platter. Drizzle reserved vinaigrette over salad; if desired, sprinkle with crumbled cheese. Serves: 4

**Recipe inspired by:** “Red, White, and Que” by Karen Adler; Judith Fertig

**Cook’s Note:** I prepared half of the recipe for a smaller quantity but it still can serve 4 as a side dish. The original recipe adds chipotle chile in adobo sauce which is spicy so I decided to just add some optional red pepper flakes to the dressing. While it suggested using pureed vinaigrette, we liked the rustic look of the coarse chopped leaves and the addition of sweet roasted red peppers.

**About the Recipe:** This side dish can be changed to fit your family’s style. Serve it arranged on a platter or just toss it all together. If you love spice, add those chipotle peppers or keep it mild with sweet roasted red peppers. Any way it’s served, grilled corn is the delicious summer star.