



**The Brick Kitchen**  
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## **Grilled Corn Salsa with Fried Tortilla Chips**

Serves 8 - 10

Celebrate summer's vegetables, fresh from the grill, with corn salsa and homemade, crispy, fried tortilla chips! Charred sweet corn, juicy tomatoes, zesty lime, and aromatic cilantro come together in this easy recipe. Whether you're hosting a backyard barbecue, or craving a fresh summertime snack, this salsa elevates any occasion!

### ***Ingredients:***

4 ears yellow corn, husks and silk removed	1 lime, juiced
2 tablespoons extra virgin olive oil, plus 1 tablespoon	6 oz cotija cheese
1 avocado, pitted and diced	1/2 teaspoon Kosher salt
12-15 grape tomatoes, finely chopped	1/2 teaspoon cumin
1 yellow pepper, finely chopped	1/4 teaspoon cayenne
1/2 red onion, peeled and chopped	1/4 teaspoon paprika
1/2 small serrano pepper, seeded and chopped	10 good quality corn tortillas, slightly dry
1/2 cup fresh cilantro, chopped	1 cup vegetable oil
2 cloves garlic, minced	salt to taste

### ***Directions:***

1. Prepare the corn salsa: Clean and oil the grill grates. Heat the grill to medium-high heat. Brush the corn with roughly 2 tablespoons olive oil and place the ears directly on the grill. Close the lid and roast for 10 minutes, rotating every couple minutes to promote even cooking and charring.
2. Using tongs, remove the corn from the grill. Transfer to a plate. Once slightly cooled, and easy to handle, use a corn stripper or a knife to remove the kernels from the cob.
3. In a large bowl, use a wooden spoon to stir together the corn, avocado, grape tomatoes, yellow pepper, red onion, serrano pepper, cilantro, garlic, lime, cotija cheese, the remaining tablespoon olive oil, salt, cumin, cayenne, and paprika. Cover and set aside.
4. Make the homemade tortilla chips: Cut each corn tortilla into 6 even triangles. Line a large sheet pan with paper towels. In a large skillet over medium-high heat, fill the bottom of the skillet with 1" of the vegetable oil. Wait until the oil is 350°F. Working in batches, carefully place the tortilla wedges into the oil, ensuring that the hot oil does not splatter. Cook the tortilla chips until golden brown and crispy, roughly 1-2 minutes. Watch the chips carefully to ensure that they do not burn.
5. Use a large slotted spoon or "spider," to remove the chips and place them on the paper towel-lined sheet pan. Continue with the remaining tortillas, adding additional oil if needed. Sprinkle with salt to your desired taste.
6. Serve the corn salsa with the homemade chips and enjoy!