



Grilled Papaya and Corn Salsa

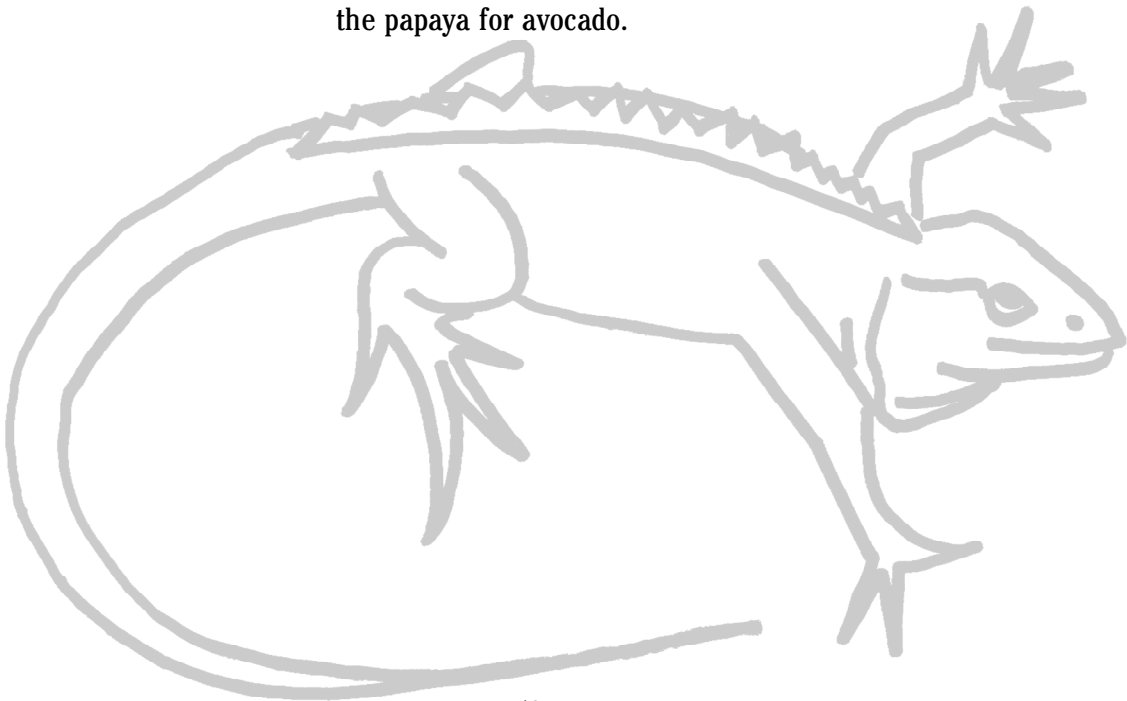


Servings: 8–10

Time: 30 minutes prep time
(plus time to chill)

Grilling the papaya helps bring out the natural sugars in the fruit. Be sure the papaya is ripe. A ripe papaya is like a ripe avocado...it gives a little when you squeeze it.

Papayas come in many sizes. Buy one that you will be able to finish. If you don't like fruit in your salsa you can substitute the papaya for avocado.



▣ Ingredients ▣

1 papaya, peeled, seeded, grilled lightly on each side, diced into small cubes

1 cup cooked corn (grilled or boiled). Remove corn from cob (about 2 ears of corn)

Juice from half a lemon

2 tablespoons finely chopped cilantro

1 red bell pepper, seeded, small dice

1 poblano pepper, seeded, small dice

1/2 red onion, small dice

2 teaspoons honey

3 tablespoons sliced scallions

Dash of allspice

1 tablespoon chopped fresh mint

▣ Directions ▣

Place all of the ingredients into a bowl and mix well. Marinate in the refrigerator for 1 to 2 hours. Serve with your favorite tortilla chips or fried plantain chips.