

# CHILI CORN & GREEN TOMATO SALAD

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## Ingredients

4 Corn on Cob,  
shucked & de-silked

4 Green Tomatoes,  
about 1 ½ pounds

1 small Onion

2 Bell Peppers, any  
color

1 Tablespoon Blended  
Oil

1 Tablespoon mild  
Chili Powder

1 teaspoon minced  
Garlic

¼ Cup Apple Cider  
Vinegar

2 teaspoons Honey

2 teaspoons Extra  
Virgin Olive Oil

## Directions

Slice 2 Tomatoes thinly with a sharp knife into rounds.

Chop 2 Tomatoes into ¼ - ½ inch dice.

Mix together Apple Cider Vinegar & Honey and then marinate Tomatoes together in a bowl.

Remove Corn kernels with a sharp knife (should be about 4 Cups) and bring 8 Cups Water to a boil with 2 Tablespoons Salt.

Cook Corn for 5 minutes and then strain.

Dice Onion and Peppers and sauté in Blended Oil for about 4 minutes, then add garlic and Chili Powder for a further minute or so.

Allow all ingredients to cool.

Remove Tomato rounds and arrange on a platter.

Combine remaining ingredients in a mixing bowl and spoon over Tomato slices.

Serve drizzled with EVO at room temperature or chilled.

Pair with Grilled Shrimp, Rustic Bread and a crisp White Wine.