

# FRESH CORN & ZEBRA TOMATO PICO

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## Ingredients

2 ounces Yellow Onion,  
about ¼ Cup chopped

3 ounces Green Bell  
Pepper, about 1/3 Cup  
chopped

1-pound Zebra  
Tomatoes

½ teaspoon Salt

1 Ear Corn

½ - 1 teaspoon J.M.  
Thomason Bourbon  
Barrel Rub

1 Tablespoon Lime  
Juice

1 Tablespoon Extra  
Virgin Olive Oil

## Directions

Chop tomatoes into very small pieces with a very sharp knife.

Sprinkle with salt whilst tossing the pieces in a strainer.

Allow to drain excess juices into a bowl for 20 minutes.

Chop pepper and onion into small pieces and place in a medium bowl. Shuck corn and clean silk before using a knife to remove kernels into the bowl.

When tomatoes are ready combine all ingredients together with 2 spoons until well mixed.

Check for seasoning and add more rub if needed.

Serve straight away and refrigerate any leftover for up to 3 days.

Bread Rainbow Trout with seasoned Cornmeal and shallow fry in a skillet until golden and crisp.

Spoon Pico on top and serve with a salad and bread.