

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Sweet Corn Salsa

Roasted Sweet Corn
Chopped Green Peppers
Chopped Onions
Chopped Jalapenos for spice
Fresh Cilanto
Lime Juice
Olive Oil

Directions:

The glorious part about this recipe is that you can make as little or as much as you want! Simply roast your corn on the grill in its husk for about 25 minutes, turning it every so often. Slice it off the cob, and mix with chopped vegetables. Drizzle with a little bit of lime juice and olive oil, and you have yourself a great fresh salsa. Some people even enjoy adding some diced tomatoes or a can of black beans as well! Enjoy!



Untiedt's Vegetable Farm, Inc.

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