

Garden Chef Fresh Berry & Grilled Corn Salsa

½ lb.	Fresh strawberries, hulled and chopped
½ lb.	Fresh blueberries
¾ Cup	Roasted corn kernels
3 Tbsp	Lime juice
1	Medium red onion, finely chopped
¼ Cup	Cilantro, rough chopped
1	Large Serrano pepper, finely chopped (seeded, if desired)
¼ Tsp	Fine sea salt
	Blue Corn Tortilla Chips

In a large bowl, toss together strawberries, blueberries, roasted corn kernels, lime juice, onion, cilantro and pepper. Add salt and pepper to taste.

In a blender or food processor, pulse about one third of the mixture to create a chunky sauce. Remove and place in the bowl with the original mixture.

Garnish with additional cilantro and serve with blue corn tortilla chips.

Chef's Note:

Roasted corn kernels can be purchased frozen, or whole ears of fresh corn can be grilled for this recipe.

To grill: Remove the husks and most of the silks. Heat grill to high. Place the ears of corn directly on the grill, turning occasionally, until charred and cooked through, about 10 minutes.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Amanda Dew Manning