

Grilled Corn Salad (12 servings)

Ingredients:

Salad:

1. 3 ears corn
2. 1 poblano pepper, diced
3. 1 cup cherry tomatoes, quartered
4. 1 avocado, diced
5. 1/2 cup red onion, minced
6. 1/2 cup cilantro
7. 1 clove garlic, finely grated
8. Oakridge BBQ Smokey Chile Lime Seasoning, to taste

Dressing:

1. 6 tbsp Saica Sicilian Extra Virgin Olive Oil
2. 3 tbsp fresh squeezed lime juice
3. 2 tsp Reida Wildflower Honey
4. Flavocano Smokey Red Pepper Sauce, to taste
5. Noble Saltworks Smoked Salt, to taste

Instructions:

1. Preheat your Yoder Smokers YS640s Pellet Grill to 450°F, set up for direct grilling.
2. Place the ears of corn on the far right side of the grill (still in their husks). Let warm for about 20 minutes.
3. Meanwhile, combine the remaining ingredients in a medium sized mixing bowl.
4. To make the dressing, combine all ingredients and whisk well.
5. When the corn is warmed though, remove the husks and grill the corn over direct heat until slightly charred. Remove from the grill. Slice the kernels off of the cob and combine with the other ingredients.
6. Add the dressing to the salad and toss to coat. Taste and adjust seasonings, as needed.