



CHARRED CORN SALAD

Wonderfully refreshing as an appetizer or side dish at your hot summer backyard party.

Serves 4 people

8 ears	Corn, whole, unshucked	Peel the husks from the ears being careful not to pull them off the stem end. Remove all the silk.
2 tbsp	Olive Oil, extra virgin	Brush each ear with olive oil.
2 tsp	Till's Rub	Sprinkle each ear with Till's Rub and re-wrap it with the husks. Grill the ears of corn on high heat for a total of 12 minutes, turning a quarter turn every 3 minutes. The husks will be completely burned and the corn will have taken on some charred color. Let cool.
4	Green Onions	While corn is cooling, cut the root and top ends off the green onions. Chop the onions finely.
2	Bell Peppers, red	Cut the top and bottom off the bell peppers and then cut them in half top-to-bottom. Remove any seeds and cut out the ribs. Dice bell pepper halves into small dice. When the corn is cool enough to handle, remove the burnt husks and cut the corn off the ears. Don't worry if there is little bits of charred husk mixed in. They add to the flavor. Place the corn, bell peppers and green onions in a bowl.
3 tbsp	Olive Oil, extra virgin	Add the oil to the bowl.
1	Lime, large, juice only	Add the lime juice to the bowl
2 tsp	Till's Rub	Add the Rub to the salad and mix well. Refrigerate for 30 minutes and serve cool.

