

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

Fresh Corn Salsa

- 2 ears -Fresh Corn
 - 4 -Plum tomatoes, peeled, seeded, and diced
 - ¼ cup -Onion, minced
 - 1 tsp -Habanero peppers, minced
 - 2 tbsp -Fresh Cilantro, chopped
 - 1 tbsp -Fresh squeezed lime juice
 - 1 tbsp -Fresh squeezed lemon juice
- Drizzle of Olive Oil, Salt, Pepper

Directions:

Season the corn with olive oil, salt, and pepper. Place the corn over a stove's open flame or grill for about 1-2 min on all sides. Remove and cool. Remove the kernels from the cob. Combine the corn, tomatoes, onions, peppers, cilantro, lime juice and lemon juice. Mix well. Season with salt and pepper



Untiedt's Vegetable Farm, Inc.

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