

Roasted Corn Salsa with Sea Bass and Grilled Pineapple

Corn Salsa

1 Cup Roasted/Grilled Corn
2 Large Tomatoes
3 Green Chilies
½ Red Bell Pepper
½ Yellow Bell Pepper
½ Red Onion
2-3 Tbsp Cilantro
2 Basil leaves
2 Tbsp White Balsamic Vinegar
3 Tbsp Extra Virgin Olive Oil
2 Tbsp Fresh Lime juice
Salt and Pepper to taste

Roast/Grill Corn

Soak corn with husk on in cold water for 15-20 minutes. Grill with husks on for 20-25 minutes, turning for even cooking. When cooked allow to cool. With a sharp knife remove kernels from the cob and reserve.

You can also use canned corn, sauté in olive oil and butter until caramelized.

Chop / dice tomatoes, bell peppers and onion into approximately ¼" cubes.

Finely chop the Chilies, I leave the seeds in for the extra heat. Remove stems from the cilantro and basil, and finely chop.

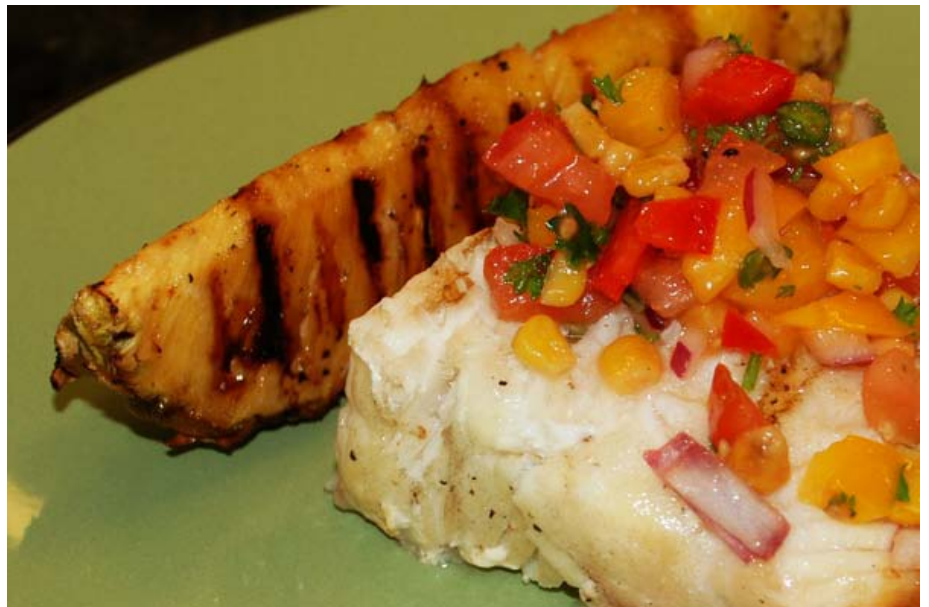
Toss the chopped ingredients together with the balsamic, olive oil and lime juice. Add salt and pepper to taste. Refrigerate and toss again just before serving.

Grilled Sea Bass

Pat the sea bass dry. Liberally coat both sides with Extra Virgin Olive Oil and sprinkle with salt and pepper. Grill on a clean oiled grill on medium heat until cooked. Just before you turn the sea bass over to grill the other side apply more olive oil. Grilling time will depend on your heat and thickness of the filets.

Grilled Pineapple Spears

Cut pineapple into spears and remove core. Place pineapple in a plastic bag and mix in 4 tablespoons of Extra Virgin Olive Oil with 3 tablespoons of brown sugar, salt and pepper. Allow to marinate for ½ hour or so at room temperature. Grilled for 10 minutes each side or until golden brown, medium heat.



Garnish the sea bass with the salsa. For the lazy days of summer, a simple dish with great flavors.