

Fresh Smoked Corn salsa

- 4 ears of corn smoked
- 1 lb tomatoes, diced
- ½ red onion, finely chopped
- 1 green pepper diced
- 1 jalapeno, diced – replace with a sweet pepper if you don't want any heat in the salsa
- ¼ c finely chopped cilantro
- Juice from 2 limes
- 1 tbs olive oil
- pepper to taste

Instructions.

To make the corn salsa,

remove the husks and silky hairs from the corn.

Season corn with chipolata pepper seasoning and t bsp olive oil

Place in smoker at 200 degree with your favorite wood chips smoke for 45 mins to an hour cool Use a knife to cut the corn kernels

Mix all item together and let set for 1 hour to cool and blend flavors.