

Roasted Corn and Pasilla Pepper Salad

4 ears of corn
1 large pasilla peppers
1/2 cup crumbled cotija cheese
3 limes
1/4 cup olive oil
Salt and pepper to taste

1. Heat grill to high.
2. Place husked corn on direct heat and turn down the grill. If using a charcoal grill, place on indirect heat.
3. Grill for about 5 minutes a side or until the kernels start to brown. You may even hear a popping sound.
4. When corn is thoroughly cooked, remove it from the grill. Set aside to cool.
5. Lay pasilla pepper on the grill and cook until each side is nicely charred.
6. Place cooked pepper in a small paper bag for at least five minutes to steam.
7. Take pepper out of the bag and remove the charred skin. I like to rip open the bag and then remove the skin on top of the paper. This makes it easy to clean up afterward.
8. Trim kernels from the cobs and place the corn in a bowl. I place my knife at a slight angle, which makes it easier to remove the kernels.
9. Chop pepper into 1/4-inch pieces and add to bowl with the corn.
10. Add olive oil and juice from the three limes. Salt and pepper to taste.
11. Top with the cotija cheese and serve.