

Berry Salsa

- ½ cup of each: strawberries, blueberries, raspberries and blackberries
 - ¼ cup red onions, diced
 - 1 small jalapeno, diced and seeded
 - ½ tsp salt
 - ¼ tsp garlic powder
 - 1 lime, juiced
 - ¼ cup fresh cilantro, chopped
1. Wash fruit. Dice strawberries. Add fruit to bowl.
 2. Dice onions and chop cilantro. Add to bowl.
 3. Dice jalapeno. Remove seeds to reduce the heat/spice. Seeds make it extra spicy!
 4. Add salt and garlic powder to salsa.
 5. Squeeze the entire juice of 1 lime into bowl. Mix well and serve.

Grilled Corn and Tomato Salsa

- 2 ears of corn
 - 4 Tbsp butter
 - 2 ripe tomatoes
 - 3-4 scallions (green onions), chopped
 - 1 small jalapeno, diced and seeded
 - ½ tsp salt
 - ½ tsp garlic powder
 - 1 lemon, juiced
 - ¼ cup fresh cilantro, chopped
1. To grill: leave the husk on corn. But first pull husk back and generously butter the corn. Cover corn with husk and grill the corn until it is nicely charred. Then remove the husk and grill it another 2-3 minutes, roll in onto all sides so it gets a nice color.
 2. Once grilled, slice corn off of the cob and add to bowl with remaining ingredients and stir.
 3. To bake: preheat oven to 425. Remove corn from husk.
 4. Butter generously. Wrap corn in foil and place on a baking sheet. Bake for about 20 minutes or until corn is tender. Halfway through, rotate the corn.
 5. Slice corn off the cob and add to a bowl.
 6. Dice tomatoes, chop scallions, dice jalapeno and chop cilantro. Add to bowl.
 7. Add salt, garlic powder and lemon juice to salsa. Mix well and serve.