

Our State eats

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Blueberry & Corn Salsa

Yield: 4-6 servings.

- 3** tablespoons apple cider vinegar
- 2** teaspoons fresh lime juice
- 2** teaspoons sugar
- 1** teaspoon salt
- 3** tablespoons canola oil
- 3** cups fresh blueberries
- 2** cups fresh corn, cooked and cut off the cob (5 ears)
- 1** small jalapeño pepper, seeded and finely chopped (or 1 teaspoon)
- 2** tablespoons fresh cilantro, chopped
- 1** tablespoon red onion, finely chopped

In a mixing bowl, combine vinegar, lime juice, sugar, and salt. Whisk until sugar is dissolved. Slowly add canola oil and continue to whisk until dressing thickens. Set aside.

In a separate mixing bowl, add blueberries, corn, jalapeño, cilantro, and onion, and toss to combine. Pour dressing over salsa. Cover and chill for at least 1 hour.

Enjoy as a side dish or with tortilla chips.



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