

# Our State eats

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## Grilled Pineapple Salsa

Yield: 3 cups.

**Juice of 1 lime**

**2 tablespoons avocado oil**

**1 teaspoon honey**

**1 teaspoon chili powder**

**½ teaspoon kosher salt**

**Vegetable oil (for the grill and brushing)**

**1 large pineapple, peeled, cored, and cut into ½-inch-thick slices**

**1 red bell pepper, halved lengthwise and deseeded**

**1 jalapeño pepper, halved lengthwise, deseeded, and finely chopped**

**½ cup finely chopped red onion**

**¼ cup cilantro leaves, chopped**

**Tortilla chips (for serving)**

To a small bowl, add lime juice, avocado oil, honey, chili powder, and salt. Whisk until ingredients are well incorporated. Set aside.

Heat grill with a medium-high flame. Oil grates. Lightly brush oil on both sides of pineapple slices and red pepper. Grill for 2 to 3 minutes per side, or until grill marks appear. Watch the pineapple to avoid burning.

Remove from grill and let stand until cool to the touch.

Once cooled, chop grilled pineapple and pepper into ½-inch pieces and place in a large bowl. Add jalapeño, red onion, and cilantro. Pour dressing over pineapple mixture and lightly toss. Add more salt if needed. Cover bowl with plastic wrap, and refrigerate for about an hour. Stir before serving. Serve with tortilla chips or as a topping for fresh seafood or grilled chicken.



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## Grilled Stuffed Poblano Peppers

Yield: 6 servings.

- 1 pound raw Mexican chorizo, casings removed
- 1 red onion, chopped
- 3 cloves garlic, peeled and minced
- 1 cup grape tomatoes, halved
- 1 cup corn
- 1 teaspoon cumin
- 4 ounces cream cheese, softened
- 1 cup shredded sharp cheddar cheese, plus more if desired
- 6 large poblano peppers, halved lengthwise and deseeded
- Vegetable oil (for the grill)
- ¼ cup grated cotija cheese (for garnish)
- Cilantro leaves (for garnish)
- Sour cream (for serving)
- Avocado slices (for serving)

To a large skillet over medium-high heat, add chorizo, breaking sausage into small pieces. Cook for 5 minutes, stirring occasionally. Remove cooked sausage, reserving drippings, and set aside.

Over medium heat, add onion to the skillet and sauté until lightly browned, about 5 minutes. Add garlic and cook until fragrant, about 30 seconds. Add tomatoes, corn, cumin, and cooked sausage to the skillet. Reduce heat to low; cook for 5 minutes.

In a mixing bowl, stir together cream cheese and shredded



cheddar until well combined. Add sausage mixture to cheese mixture and stir well. Fill peppers with sausage-cheese mixture.

Heat grill with a medium flame. Oil grates. Transfer peppers to hot grill and let sit for 2 to 3 minutes, covered. Using tongs, remove peppers from grates and place them in a cast-iron skillet or on a layer of heavy-duty foil on the grates. Adjust grill as needed to maintain medium heat. Allow peppers to cook, covered, for 10 to 15 minutes. Remove from grill.

Let peppers rest for 10 minutes before serving. Garnish with cotija cheese and cilantro. Serve with sour cream and avocado slices.

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## Fire-Roasted Potatoes With Herb Butter

*Yield: 6 servings.*

- 2 pounds small red potatoes
- 2 tablespoons vegetable oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika
- 1 teaspoon kosher salt
- ½ teaspoon lemon pepper
- Vegetable oil (for the grill)
- 4 tablespoons unsalted butter, melted
- ½ cup parsley, chopped
- ¼ cup chives, thinly sliced
- ¼ cup dill, chopped

Place potatoes in a large pot and cover with cold water. Bring water to a boil over high heat, then reduce heat to low. Cook uncovered for 10 minutes, or until just fork-tender. Drain potatoes and set aside to cool. When cool enough to handle, halve potatoes.

In a large bowl, toss potatoes with vegetable oil, garlic powder, onion powder, smoked paprika, salt, and lemon pepper.

Heat grill with a medium flame. Oil grates. Grill potatoes cut side down for 5 to 6 minutes, or until grill marks appear. Flip and cook 5 more minutes, or until potatoes are well charred.

Place grilled potatoes in a large bowl and toss with melted butter and fresh herbs. Taste and add more salt if needed.



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