

August 19, 2009

RECIPE

## Pan-Roasted Corn and Tomato Salad

1/4 pound bacon, chopped

1 small red onion, chopped

4 to 6 ears corn, stripped of their kernels (2 to 3 cups)

Juice of 1 lime, or more to taste

2 cups cored and chopped [tomatoes](#)

1 medium ripe avocado, pitted, peeled and chopped

2 fresh small chilies, like Thai, seeded and minced

Salt and black pepper

1/2 cup chopped fresh cilantro, more or less.

1. Cook bacon in a large skillet over medium-high heat until it begins to render fat; add onion and cook until just softened, about 5 minutes, then add corn. Continue cooking, stirring or shaking pan occasionally, until corn begins to brown a bit, about 5 more minutes; remove from heat and let cool for a few minutes. Drain fat if you wish.

2. Put lime juice in a large bowl and add bacon-corn mixture; then toss with remaining ingredients. Taste, adjust the seasoning and serve warm or at room temperature.

Yield: 4 servings.