

Salt and Serenity

Grilled Corn Crostini

Bon Appetit's June 2011 issue inspired this recipe. I added some pickled jalapenos for an extra flavour kick. Pickled jalapenos are available in a jar in the Mexican section of the supermarket.

1 multi-grain or whole wheat baguette (or other good quality Artisan bread), thinly sliced into 24 slices
3 ears of corn, shucked and washed
2 tablespoons vegetable oil
Kosher salt
Freshly ground black pepper
1 garlic clove, cut in half
1 cup sour cream (light is ok, but do not use fat free)
¼ cup crumbled feta cheese
2 tablespoons pickled jalapeno peppers, finely chopped
½ cup cilantro leaves
2 limes cut into wedges

1. Preheat gas grill to high for 5 minutes. Turn down heat to low and grill bread slices, on both sides until golden brown and even slightly charred. Rub each slice with cut clove of garlic. Set aside. This is a great job to give one of your guests to do while you are in the kitchen preparing the toppings.
2. Brush corn with oil and sprinkle with salt and pepper. Grill over medium heat until slightly charred and tender. Slice corn off the cobs and set aside.
3. Mix sour cream, feta and minced jalapeno and set aside.
4. Spread sour cream and feta mixture on grilled bread. Top with a spoonful of grilled corn and a few cilantro leaves. Squeeze a bit of limejuice over the top of the crostini to finish it off.