

## Salt and Serenity

### Charred Corn Slaw

Serves 6

#### Slaw

3 cups of fresh corn kernels (cut from 3 ears of corn)  
1 tablespoon vegetable oil  
1/3 purple cabbage thinly sliced  
1/3 green cabbage, thinly sliced  
3 carrots, grated on a box grater (large holes)  
2 stalks celery, diced into 1/4 inch pieces  
4 green onions, thinly sliced  
1/4 cup cilantro leaves, coarsely chopped

#### Dressing

Juice of 1 lime  
2 Tablespoons honey  
2 Tablespoons mayonnaise (light is ok, just don't use fat-free)  
1-2 teaspoons finely chopped chipotle chile in adobo (seeds removed before chopping)  
1/4 teaspoon salt  
1/4 teaspoon pepper

1. Heat a large non-stick sauté pan over medium-high heat. Add vegetable oil and let it heat up for a minute. Add corn kernels and cook, tossing often, until lightly golden brown, about 4 minutes. Season lightly with salt and pepper. Set aside to cool.
2. Place all the dressing ingredients in a blender and process on high speed until thick and creamy.
3. Place all slaw ingredients in a large bowl and pour dressing over the top. Mix well to combine.