











# Roasted Corn Relish

Disney's Grand Floridian Resort & Spa  
Narcoossee's

## Ingredients

-  3 lbs. corn on the cob
-  1 tsp chopped garlic
-  1 tbsp. olive oil, for corn preparation
-  ½ lb. poblano chile peppers, minced
-  1 lb. red peppers, 1/4 inch diced
-  1 lb. red onions, sliced, grilled and diced
-  2 tbsp. pasteurized key lime juice
-  1 tsp white balsamic vinegar
-  1 cup olive oil
-  Salt and pepper to taste

## Directions

1. Shuck the corn and remove all the "hairs".
2. Wash the corn well, drain and air dry.
3. Rub the corn with garlic and olive oil.
4. Season the corn with salt and pepper.
5. Grill the corn and set aside to cool.
6. Grill the red onions, cool and dice.
7. Dice the red peppers and mince the poblano Chile peppers.
8. Cut the kernels off the cooled corn and mix all ingredients together.
9. Serve with Narcoossee's Crab Cakes, if desired.

