

# Charred Corn Relish, Steamed Okra & Fried Onions

## Corn Relish

### Ingredients:

3 cups fresh Corn  
1½ red Pepper, diced  
2-3 tsp Garlic, chopped  
½ red Onion, diced  
1½ cups black Beans, cooked  
2 tbsp red Jalapeño, chopped  
1 cup Olive oil  
Juice from 2 Limes  
Juice from 2 Lemons  
4 tbsp of Cilantro, chopped  
4 tbsp Parsley, chopped  
Salt & Pepper

### Directions:

Heat a heavy pan until very hot, NO oil.  
Add the corn kernels to the hot pan and allow the kernels to char.  
Add the rep peppers and cook, stirring for 5 minutes.  
Reduce heat and add the garlic and onions.  
Cook 2 minutes just to combine the flavors, but not to soften the vegetables.  
Add the remainder of the ingredients, adjust the seasoning and keep warm.

## Steamed Okra

### Ingredients:

5 cups young Okra  
4 tsp Butter  
Salt & Pepper

### Directions:

Clean the okra and trim the stems.  
Steam the okra for 8 minutes whole.  
Toss with butter salt and pepper.  
Leaving the okra whole will help contain the sap.

## Fried Onions

### Ingredients:

2 large Onions, thinly sliced  
Seasoned Flour (see Catfish recipe)  
Oil for frying  
Salt & Pepper

### Directions:

Slice the onions very thin.  
Separate the rings and dust with the seasoned flour.  
Quickly deep fry the onions until lightly browned.  
Season and drain on absorbent paper.  
The onions will darken slightly after they are removed from the oil.  
Season and keep warm.

Serve the fried fish with a generous amount of corn relish, okra and fried onions.