

Huitlacoche-Roasted Corn Salsa

6 ears of corn

3 tbsp canola oil

½ cup diced white onion

3 cloves roasted garlic, very finely chopped

1 cups rich, full-bodied red wine, (cabernet, merlot, pinot noir)

¾ cup canned or frozen huitlacoche (can substitute shitake or portabello mushrooms)

1 tbsp juice from Chipotles in Adobo

2 tsp fresh epazote or 2 teaspoons dried

¼ cup cilantro chiffonade

Kosher salt and freshly ground black pepper to taste

Shuck the ears of corn and remove the silk. Roast the ears over direct flame, turning frequently, until blackened in places. Set aside.

When the ears have cooled, cut the kernels from the cob and place them in a bowl. There should be about 3 cups.

Heat the oil in a skillet over medium heat. Add the onions and sauté until golden, 4 to 5 minutes. Add the roasted garlic and red wine and reduce by half. Add the huitlacoche (mushrooms), chipotle juice and epazote and continue to cook over low heat, stirring frequently, for 8 to 10 minutes, until most of the liquid has evaporated.

Remove from the heat and cool. Add the roasted corn kernels and the cilantro to the “dry” mixture and stir to combine well.

Season with salt and pepper.

Makes about 4 to 5 cups