

Grilled Corn & Blueberry Salad**Hazel Blue Acres Silvana, WA**

6 ears corn, husks and silk removed	1 jalapeno, seeded and chopped
1 ripe avocado, pitted	2 T. chopped fresh chives
4 T. extra-virgin olive oil	freshly ground pepper
juice of 2 limes	1/2 cups unsweetened flaked coconut, toasted
kosher salt	2 cups fresh basil leaves, torn or chopped
2 tsp honey	1-2 cups fresh blueberries
1 to 1 1/2 tsp. chili powder	4 oz. crumbled feta cheese
1 tsp. smoked paprika	Chips, for serving (optional)

1. Heat a grill or broiler to high.
2. Using a sharp knife, slice the kernels from 3 ears of the corn into a large bowl.
3. Grill or broil the remaining 3 ears of corn until lightly charred all over, then remove and let cool just enough to handle. Slice the cooked corn kernels into the bowl with the raw corn.
4. Scoop out the avocado flesh & smash with a fork. Add 1 T of the olive oil, half the lime juice, and a pinch of salt. Smash and mix until completely smooth.
5. Add the avocado puree to the bowl with the corn.
6. To the bowl with the corn, add the remaining 3 T. of olive oil, the remaining lime juice, the honey, chili powder, paprika, jalapeno, and chives. Toss well to mix evenly.
7. Season with salt and pepper and toss once more.
8. Stir in the coconut, basil, blueberries, and feta. Taste and adjust the seasonings as desired.
9. Serve the salad as a side or with chips for scooping.

Source: "Half Baked Harvest Cookbook" by Tieghan Gerard