

# Maque Choux Salad

Serves 4-6 | 15 minutes prep + 20 minutes cook time

Inspired by Cajun maque choux, this salad combines sweet corn with cherry tomatoes and herbs with a little kick from Bobbie's Boat Dust.

**2 ears corn**

**1 sweet onion, sliced in half  
but left unpeeled**

**1 jalapeño pepper**

**1 pint cherry tomatoes, halved**

**¼ to ½ cup chopped celery  
leaves, parsley, or mint**

**3 green onions, sliced**

**½ teaspoon Bobbie's Boat Dust**

**1 tablespoon Katz Sauvignon  
blanc vinegar**

**3 tablespoons extra virgin  
olive oil**

**Step 1** Shuck the corn and grill it over direct heat until the kernels get lightly charred. At the same time grill the onion halves and jalapeño until they soften and are also lightly charred.

**Step 2** When the corn is cool enough to handle, slice the kernels off. Peel the onion halves and chop into bite-sized pieces. Slice the jalapeño into quarters lengthwise, remove the seeds if desired, and slice thinly..

**Step 3** Combine the grilled vegetables with the rest of the ingredients in a large bowl and toss well.