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Fun ways to top... A pron Tips from James Beard awardwinning chef Ken Oringer A savory summer add-on "It's like classic Mexican street food," says the Boston-based chef. CHEESY CORN SALSA Microwave 2 cups corn kernels in a large bowl It is a large bown to 2 minutes or until tender. Stir in ½ cup crumbled queso fresco cheese, ½ cup mayonnaise, 1 tbsp. fresh lime juice and

salt and pepper to taste.

"It's more complex than regular salsa," he says.
"And it's got some heat."

CHARRED TOMATO & JALAPENO SALSA

Broil 8 plum tomatoes, halved; 2 jalapeños, seeded and halved and 1 small onion, quartered, on baking sheet for 10 minutes or until charred. Remove and cool. Pulse vegetables with ½ cup cilantro leaves; 2 garlic cloves, chopped; ½ tsp. salt; ½ tsp. pepper and 1 tbsp. lime juice in food processor until coarsely chopped.

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CARNE ASADA TACOS

Makes: 4 servings

- 1/2 small onion, diced
- 2 cloves garlic, sliced
- 6 oz. cola
- 2 tbsp. canola oil
- 11/2 tbsp. soy sauce
- 11/2 lbs. skirt steak
- 8 corn tortillas
- 1. Combine onion and next 5 ingredients in a resealable plastic bag; chill at least 1 hour or overnight. Drain steak; pat dry with paper towels.
- 2. Grill, covered, over mediumhigh heat for 5 to 6 minutes on each side or to desired doneness. Let rest, covered, 4 minutes, then slice across grain into thin strips.
- **3.** Heat tortillas on grill until warm. Top with sliced steak and your toppings of choice.

To add a little crunch
"It's a little bit spicy and healthy," says

the owner of La Verdad taqueria. RED CABBAGE SLAW

Combine 3½ cups thinly sliced red cabbage, ½ cup cilantro leaves, 2 tbsp. fresh lime juice, ½ tsp. sugar, ½ tsp. salt and ½ tsp. hot sauce in a bowl. Cover and chill.

