

BRIGHT, BOLD BBQ STAPLE

GRILLED CORN POBLANO SALAD WITH CHIPOTLE VINAIGRETTE

SERVES 6 TO 8 (3½ CUPS) / 30 MINUTES

You'll want to scoop up sweet corn and peppers all summer long. It complements any meat, is quick to make, and holds up well for hours. Our Test Kitchen manager, Angela Brassinga, loves it so much, she served it at her wedding.

- 3 ears corn, shucked**
- 1 poblano chile**
- 3 tbsp. canola oil, divided**
- 1 tbsp. lime juice**
- 1 tsp. finely chopped canned chipotle chile**
- ½ tsp. kosher salt**
- 1 avocado, cut into chunks**
- ¼ cup cilantro leaves**
- ½ cup slivered sweet onion, rinsed and dried**

- 1.** Heat a grill to high (450° to 550°). Rub corn and poblano with 1 tbsp. oil. Grill both, turning occasionally, until poblano is mostly blackened, 5 to 10 minutes, and some corn kernels have browned, 10 to 20 minutes. Let cool.
- 2.** Working with one at a time, stand corncobs in a large bowl and slice down the sides; the bowl corrals flying kernels. Peel and seed poblano, cut into ½-in. pieces, and add to corn. In a small bowl, whisk remaining 2 tbsp. oil with the lime juice, chipotle chile, and salt.
- 3.** Stir avocado, cilantro, and onion into corn mixture along with chipotle dressing.