

Mexican-style Barbecued Corn Salad

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chilli-mexican-corn-recipe>

Ingredients:

- 2 corn cobs of, husks removed
- 2 cos lettuce baby, leaves separated
- 1 cucumber Lebanese, cut into rounds 4mm thick
- 1 bunch coriander with stems
- 1 bay leaf
- 1 1/2 teaspoons black peppercorns
- 1 1/2 teaspoons cumin seeds
- 1 tablespoon coriander seeds
- 2 red onions thinly sliced
- 2 whole garlic cloves, peeled
- 5/8 cup apple cider vinegar
- 1 5/8 tablespoons sugar castor
- 13/16 tablespoon sea salt
- 2 chillies small habanero, deseeded and finely chopped
- 1/2 brown onion small, finely diced
- sea salt to taste
- 3 3/8 tablespoons lime juice
- 1 teaspoon sugar castor
- 3 3/8 tablespoons orange juice
- 2 tablespoons olive oil