**Tomatillo and Roasted Corn Salsa**

**Ingredients:**

1 ½# tomatillos

2 ears corn, cut from the cob

1 Tbsp. oil

1 tsp. brown sugar

1 tsp. salt

¼ cup chopped cilantro

¼ cup lime juice

Black pepper to taste

**INSTRUCTIONS**

1. Heat the oil over medium-high heat.
2. Cook the corn until it is golden brown. Set on a pan to cool.
3. Peel the outside paper off of the tomatillos and wash them all. Small dice them.
4. Mix all ingredients together in a bowl.
5. Adjust seasonings to taste.