



### **Salsa a la Tony**

#### **Ingredients:**

2 Roma tomatoes, chopped

2 ears of corn

3 cloves of garlic, minced

½ of a red onion, diced

½ of a white onion, diced

½ of a red pepper, diced

4 oz. cilantro, chopped fine

1 sprig thyme, chopped fine

2 strips of bacon

¼ cup olive oil

Salt & pepper to taste

#### **Directions:**

Cook the corn, either by grilling or boiling the ears, then remove the kernels.

Cook the bacon thoroughly, until somewhat crispy, then allow to dry. Cut into very small pieces.

Place the corn kernels, bacon, garlic, onion, pepper, cilantro, thyme, and tomatoes in a large bowl.

Pour the olive oil in, add salt & pepper to taste, then stir to combine.

Serve with tortilla chips and a cool drink.

