

Grilled Rib Eye Steaks with Red Corn Relish and Red Pepper Mashed Potatoes

Yes there is red corn and yes it's delicious. The flavor of the corn is earthy and stays more al dente than yellow corn when cooked. You may run into red corn at the grocery store when in season. It is definitely worth trying. I've paired a simple steak with a subtly spicy corn relish over creamy and also red mashed potatoes.

Ingredients

4 rib eye steaks, at least 1 ½ inches thick, trimmed of excess fat
Fresh ground sea salt and black pepper
4 tablespoons crumbled Mexican Cheese (Queso Fresco)

Red Corn Relish

3 ears of red corn, husks removed
2 small green bell peppers, seeded and finely chopped
1 small red bell pepper, seeded and finely chopped
1 serrano chile pepper, seeded and finely chopped
1 tablespoon red onion, finely chopped
2 tablespoons extra virgin olive oil
1 tablespoon distilled white vinegar
Juice of 1 large lime
3 tablespoons crumbled Mexican Cheese (Queso Fresco)
Fresh ground sea salt and black pepper to taste

Red Pepper mashed Potatoes-see recipe

Preparation

To make the red corn relish, place ears of corn in a pot of boiling water with a pinch of salt. Boil corn until crisp tender. Drain water and let the corn cool. Remove kernels from the cob and place in a mixing bowl. Add bell peppers, serrano chile, onion, lime, olive oil, vinegar and mix. Season to taste with salt and pepper. Cover and refrigerate until ready to use. (Gently mix in the queso fresco just before serving)

Generously sprinkle both sides of rib eye steaks with salt and pepper. Prepare a gas grill over medium high heat. Grill steaks to the desired doneness, turning once, about 4- 5 minutes on each side for medium-rare. Transfer steaks to a platter and sprinkle each steak with about 1 tablespoon queso fresco. Cover loosely with foil and let rest for 5 minutes. Spread a large heaping of red pepper mashed potatoes in the center of a flat dinner plate, top with steak and serve with a side of red corn relish. Repeat with remaining steaks. Serve immediately.

Serves 4