

# *Cooking Thyme with Stacie*

SHARING THE JOY OF  COOKING & HOSPITALITY

Activated by Brookfield Properties  
Cinco de Mayo Cooking Demo

Thursday, May 9, 2024  
5-6 pm

## **Menu**

Pico de Gallo  
Corn and Tomato Salsa  
Pineapple Guacamole  
Strawberry and Cucumber Salsa

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## Pico de Gallo

2 cups tomatoes, seeded and chopped  
1 cup diced onion  
1 cup cilantro chopped  
1 jalapeno diced fine  
Juice from 2 limes  
Salt and pepper to taste.

Combine all the ingredients in a medium bowl and chill until ready to serve.

## Corn and Tomato Salsa

1 TB olive oil  
2 ears fresh corn (or 1 can of corn)  
½ TSP kosher salt  
Pinch of freshly ground pepper  
4 Roma tomatoes, deseeded and chopped into ¼" cubes  
½ English cucumber, chopped  
½ red onion, chopped  
Zest of 1 lime  
Juice from 2 limes  
½ cup cilantro, chopped  
1 avocado, chopped

Remove the husks from the fresh corn. Remove the kernels off the corn cobs with a chef's knife. Pour 1 TB olive oil in a large non-stick skillet, heat over low heat. Add the corn and stir. Season with salt and pepper. Cook about 4 minutes, until softened. Remove from heat and let cool.

Meanwhile, in a medium bowl, combine the tomatoes, cucumber, red onion, zest and juice of 2 limes, cilantro and avocado. Add the cooled corn and stir well to combine. Cover and refrigerate until ready to serve.

Serve with tortilla chips or as a topping for grilled fish or chicken.

## Pineapple Guacamole

½ small fresh pineapple, chopped  
3 avocados  
Zest from one lime  
Juice from one lime  
¼ onion, chopped  
½ cup fresh cilantro, chopped  
Salt to taste

Combine all ingredients together in a small bowl. Reserve a small handful of pineapple and cilantro to garnish the top. Refrigerate until ready to serve, covered with plastic wrap touching the surface of the guacamole to prevent browning.

## Strawberry Cucumber Salsa

1 English cucumber, diced in ¼” cubes  
1-quart strawberries, hulled and diced in ¼” cubes  
1 jalapeño, stem, seeds and membrane removed, minced  
¼ red onion, diced in ¼” cubes, about ¼ cup  
Juice from 1 lime (about 4 TB)  
½ cup firmly packed basil leaves, chopped  
½ cup firmly packed cilantro, leaves and tender stems, chopped  
3 TB honey  
¾ TSP Kosher salt

First, prepare the vegetables. Chop the cucumber, strawberries and red onion in ¼” cubes. Next, cut the top off the jalapeño and slice in half. For a less spicy salsa, remove the seeds and membrane, mince.

Measure the basil leaves and cilantro and chop fine.

In a medium bowl combine the vegetables, jalapeño, herbs, juice of 1 lime, honey and salt. Cover and chill until ready to serve.

Suggestions for serving: Serve with tortilla chips for a snack. Smear baguette slices with goat cheese and sprinkle salsa on top for an appetizer. Serve over grilled chicken or fish. Throw the salsa on top of a taco!