Roasted Corn Salsa

1 pound plum tomatoes, halved lengthwise

2 ears corn, halved lengthwise

2 onion, sliced into 1/2" rings

1 poblano chile, seeded and halved

2 jalapeno, seeded and halved

2 Tablespoon canola oil

2 garlic cloves, peeled

1 teaspoon salt

2 Tablespoons lime juice

1/8 teaspoon cayenne pepper

12 cup fresh cilantro, chopped

Toss tomatoes, corn, onion, poblano, jalapeno, oil, garlic and 1/2 t. salt.

Arrange on a foil lined baking sheet.  Tomatoes and chiles skin side up.

Broil 12-14 minutes until well charred.

Cut kernels from corn cobs.

Pulse onion, poblano and jalapeno in food processor until chunky.

Add corn kernels.

Process lime juice, cayenne, tomatoes, garlic and 1/2 t. salt until smooth,

Add to corn mixture along with cilantro.  Let sit for 1 hour.

Season with extra salt and serve.