

# Aunty Kate's Haudenasoune Fusion Salsa



## Ingredients

- 1 can of black eyed peas, drained and rinsed
- 1 ½ cups lyed corn
- 1 cup yellow corn
- ¼ cup thinly sliced green onions (2)
- 2 Tbsp olive oil
- 2 Tbsp cider vinegar
- 1-2 Jalapeño peppers seeded and diced fine (to your own heat level)
- ¼ tsp black pepper
- Pinch of salt

**Note:** You can add tomatoes and green peppers if you like; it's just a much cleaner flavour and this is a white salsa mostly.

If you can't find lyed corn (usually available in the freezer section at 49 Quickstop Gas on Highway 49 at Tyendinaga Mohawk Territory), you can use hominy in the can or chick peas.

Always remember, recipes are just guidelines,. You can add whatever you want. Don't forget to increase the amount of oil and vinegar if you are adding more than just the recipe.



## Directions

Mix all in one bowl.

Let mingle together for at least an hour or refrigerate overnight.

Serve with blue, white or yellow corn chips.



*This recipe has been created and shared by Kate Brant.*

*Kate tells us that the ancestral way of making lyed corn is done by only a few people her community. These elders teach others the process of picking, braiding and drying white flint corn. Once dried, the corn kernels are removed and boiled with sifted, fine hard wood ashes.*