

## Seasonal Eating



## Fresh Corn Salad

- 5 ears fresh corn, shucked
- 10-15 cherry tomatoes, halved or quartered if large
- 1/2 medium red onion, chopped
- 6 tablespoons olive oil
- 2 tablespoons cider vinegar
- 1 teaspoon sugar
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 6 tablespoons finely chopped fresh basil

In a large pot of boiling water, cook the corn for 3 minutes or just until the starchiness is gone. Drain and immerse the corn in ice water to stop the cooking and to set the color. When the corn is cool, cut the kernels off the cob. Toss the kernels in a large bowl with tomatoes and onions. In a small bowl, whisk together the oil, vinegar, sugar, salt and pepper. Pour over corn mixture and toss. Chill until ready to eat, stir in basil just before serving. Can serve chilled or bring to room temperature.