

## Seasonal Eating

# Italian Corn Salad

6 ears fresh corn, shucked and silks removed  
1 pint cherry tomatoes, chopped  
4 green onions, sliced  
2 tablespoons chopped fresh basil leaves  
2 tablespoons red wine vinegar  
1 teaspoon sugar  
1 shallot, finely chopped  
1/4 cup olive oil  
2 tablespoons mayonnaise  
Pinch salt and pepper  
8 slices bacon, cooked and crumbled

Bring a large pot of water to a boil. Add the corn and boil for about 1-2 minutes. Remove and plunge into a bowl of cold water to stop the cooking. When cool, cut the kernels from the cob. In a large bowl, stir together the corn kernels, tomatoes, green onions and basil. In a medium bowl, whisk together the shallot, vinegar, sugar and olive oil. Whisk in mayonnaise. Stir dressing into the corn mixture. Store in the refrigerator until ready to eat. Just before serving, stir in the bacon.