

# FRESH CORN SALAD

## *Ingredients:*

- 5 Ears of Corn - shucked
- 3 Roma Tomatoes - Sliced, quartered, and seeds removed
- 1 8" Cucumber - Peeled, sliced, quartered, and seeds removed
- 1/4 C Red Onion - Diced
- 3 T Good Olive Oil
- 3 T Apple Cider Vinegar
- 1/2 t Fresh Ground Black Pepper
- 1/2 t Kosher Salt
- 1/2 C Basil - Julienne Cut (do not tear basil by hand)

## *Directions:*

1. In a large pot of boiling salted water, cook the corn for 3 minutes until the starchiness is just gone.
2. Drain and immerse it in ice water to stop the cooking and to set the color.
3. When the corn is cool, cut the kernels off the cob, cutting close to the cob, and place in a large bowl.
4. For the tomatoes, cut off the top and quarter lengthwise, remove all seeds, slice each quarter lengthwise to create 1/4" strips, then dice.
5. For the cucumber, peel it, cut off both ends and split in half lengthwise, remove all seeds with a spoon, slice each half lengthwise to create 1/4" strips, then dice.
6. Add the tomatoes, cucumber, and onion to the bowl with the corn and toss to combine ingredients.
7. Add the apple cider vinegar, olive oil, salt, and pepper and toss to coat all ingredients.
8. Cover with plastic wrap and refrigerate for several hours.

## *Just before serving:*

9. For the basil, to create Julienne ribbons, wash and pat dry all leaves, stack them together, roll the stack like a cigar, and cut into thin strips.
10. Add the basil to the bowl and give the salad another quick toss and serve.
11. Taste for seasonings and serve cold or at room temperature.