



Corn and Tomato Salad

This salad uses a couple of great summer time vegetables. Add the cheese just prior to serving and bring the salad to room temperature to serve. Enjoy!!!

Ingredients

- 1/2 c chopped red onion*
- 1 tbsp olive oil*
- 4 c fresh corn kernels*
- 2 c cherry tomatoes, halved*
- 1/4 c slivered fresh basil leaves*
- 3 tbsp sherry vinegar or red wine vinegar*
- salt and pepper*
- 2 oz fresh chevre (goat) cheese or feta, crumbled*

Preparation

In a frying pan over medium-high heat, stir onion in olive oil until limp, 5-7 minutes. Add corn and stir often just until tender to bite, 5-6 minutes. Pour mixture into a wide serving bowl and stir in tomatoes, basil and vinegar. Add salt and pepper to taste. Sprinkle cheese over salad, serve warm or at room temperature.

Cutting kernels: an average ear of corn yields about 1 cup of kernels. To remove them - with a large, sharp knife, cut off and discard the stem end of each ear down to the beginning of the kernels. Pull off and discard the husks and silk, rinse ears. Holding each ear upright, shear off the kernels close to the cob.

