

It's time for backyard barbecues. Whatever you're grilling will go great with this corn salad. It can be served room temperature or cold. If we were doing this for a big crowd, we'd cheat and use frozen C&W corn. Goes great with a brisket!

Marianne

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In the Kitchen
with Marianne!

Side Dish

Prep Time: 10 Minutes • Serves 4-6

This Month's
Featured Recipe.....

Fresh Corn Salad

INGREDIENTS:

5 ears of corn, shucked
1/2 cup small diced red onion
3 Tbsp. apple cider vinegar
3 Tbsp. olive oil

1/2 tsp. kosher salt
1/2 tsp. fresh ground black pepper
1/2 cup julienned fresh basil leaves

*Suggested Wine Pairing
For This Recipe:*

*Joel at Gomer's recommends...
• A Spanish Albarino
White Wine*

INSTRUCTIONS:

In a large pot of boiling salted water, cook the corn for 3 minutes until the starchiness is just gone. Drain and immerse the corn in ice water to stop the cooking process and to set the color. When the corn is cool, cut the kernels off the cob. Toss the kernels in a large bowl with red onions, vinegar, olive oil, salt & pepper. Just before serving toss in the fresh basil. Taste for seasoning and serve cold or at room temperature.