



Fresh Corn Salad

Makes: 4-6 Servings

Prep Time: 20 minutes Cook Time: 5 minutes

Total Time: 25 minutes

- 5 ears of corn, shucked
- 2 scallions, white and green parts, finely sliced
- 1/4 cup vegetable oil
- 2-1/2 tbsp white wine vinegar
- 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1/3 cup finely sliced fresh basil leaves
- Sugar, optional

Bring a large pot of salted water to a boil (see Chef's Note). Boil the corn until tender-crisp, 3 to 4 minutes. Do not overcook. Drain the corn and immerse it in very cold water to stop the cooking process. Place the corn on a clean dish towel set over a cutting board, then use a serrated knife to cut the kernels of the cobs. (The dish towel both dries the corn and prevents it from bouncing all over the place.)

In a large bowl, combine the kernels with the oil, vinegar, scallions, salt, and pepper. Cover and refrigerate until ready to serve. Just before serving, toss in the fresh basil. Taste and adjust seasoning, if necessary. If the salad tastes too tart, add a bit more oil; if it tastes bland, add a bit more vinegar or salt and pepper. Try adding a 1/4 teaspoon of sugar if the corn isn't as sweet as you'd like. Serve the salad cold or at room temperature.

Chef's Note:

When boiling corn on the cob, be sure to add enough salt that the water tastes like the sea. Try adding a few tablespoons of sugar to the water as well -- it will enhance the corn's sweetness.

Recipe from Once Upon a Chef, as inspired by Barefoot Contessa