



Summer Corn Salad

Makes: 6 servings

Prep Time: 20 minutes Cook Time: 10 minutes

Total Time: 30 minutes

Ingredients

- 6 ears of corn, shucked
- 1 pint cherry tomatoes, halved
- 1/4 cup diced cucumber
- 1/3 cup finely chopped red onion
- 4 green onions, roughly chopped
- 1/3 cup roughly chopped basil
- 1 tbsp fresh lime juice (from 1 lime)
- 2 tbsp extra-virgin olive oil
- 1 tbsp honey, warmed
- 1/2 tsp sea salt
- 1/4 tsp freshly cracked black pepper

Instructions

Grill Method:

Preheat the grill on high. Place the corn on the grill and cook without moving until beginning to char, 4 minutes. Continue cooking, rotating every few minutes, until the corn is charred on all sides, about 8 minutes total. Transfer the corn to a cutting board and let cool slightly. Using a sharp knife, cut the kernels off the cobs.

Transfer the corn kernels to a medium bowl. Add the tomatoes, cucumber, red onion, green onion, basil, lime juice, olive oil, honey, salt, and pepper and toss to combine.

Boil Method:

Bring a large pot of water to a boil over high heat. Add the corn and boil until the kernels are tender, about 8 minutes. Drain the corn and transfer it to a cutting board and let cool slightly. Using a sharp knife, cut the kernels off the cobs.

Transfer the corn kernels to a medium bowl. Add the tomatoes, cucumber, red onion, green onion, basil, lime juice, olive oil, honey, salt, and pepper and toss to combine.

Recipe by Modern Proper