



Crowd-Pleasing Corn Salad

Makes: 10 servings

Prep Time: 40 minutes Cook Time: 21 minutes

Total Time: 1 hour

Ingredients

Dressing:

- 1/4 cup fresh lime juice
- 1/4 cup extra-virgin olive oil
- 2 tbsp honey
- 1/2 tsp ground coriander
- 1/2 tsp ground cumin
- 1 clove garlic, finely minced
- 1 tsp salt

Salad:

- 15 ears corn
- 1 medium red onion, diced in 1/4-inch pieces
- 1 medium yellow bell pepper, diced in 1/4-inch pieces
- 2 medium jalapeños, finely chopped
- 3/4 cup finely chopped cilantro plus whole cilantro leaves for garnish, if desired

Instructions

For the Dressing:

Combine all dressing ingredients in a jar and shake, shake, shake. Set aside.

For the Salad:

Place corn, two ears at a time, in the microwave and cook for 3-4 minutes (see notes above in post about preparing corn). Remove from microwave with a hot pad and allow to cool for 5 minutes. After cooling, cut bottom end of corn off, about 1 & 1/2 inches from end. Pull back husk and silks from the top (almost all of the silk should easily pull away). Slice kernels from husks and set aside.

Combine corn, onion, bell pepper, jalapeño and herbs in a large bowl. Stir gently to combine. Add about 1/4 cup of the dressing and stir to coat all ingredients. Taste and add more dressing if needed or serve extra dressing at the table.

Garnish with cilantro leaves, if desired.

Recipe by The Cafe Sucre Farine