

Simple Fresh Corn Salad

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 20 minutes

Hands-On Time: 20 minutes

Ingredients

- 4 ears corn, shucked and corn cut from the cob
- 1/2 small red onion, diced
- 1-pint grape tomatoes, halved
- 1/2 cucumber, peeled, seeded and chopped
- 1/4 cup basil, chopped
- 2 Tbsp. white wine vinegar
- 1 tsp. honey
- 1/2 tsp. salt
- 1/4 cup extra virgin olive oil
- Freshly ground black pepper



Instructions

1. On a large cutting board, cut the corn from the cob, dice the onion, halve the tomatoes and chop the cucumber and basil.
2. In a large bowl, combine the vinegar, honey and salt and stir to melt the salt. Whisk in the oil and a few grinds of pepper. Add the vegetables and toss to combine. Serve right away or keep in the fridge, covered for up to 4 hours.