

# Corn Salad

## Ingredients

- 5 ears of sweet corn, husked and silk removed
- 1/2 cup small-diced red onion
- 3 tablespoons cider vinegar
- 3 tablespoons extra-virgin olive oil
- 1/2 teaspoon coarse salt or sea salt
- 1/2 teaspoon coarsely ground black pepper
- Chile pepper, to taste
- 1/2 cup chiffonade fresh basil leaves

## Directions

Scrape the corn kernels from the ears of corn by using a sharp kitchen knife and a large cutting board. Cut off the stem end to give a flat base. Hold the ear, tip end up, then cut downward, removing a few rows at a time.

In a large pot, partially filled with water, bring water to a rolling boil. Add the corn kernels to the boiling water. Bring water back up to a boil; immediately remove from heat and drain corn in a colander in your sink. Run cold water over the corn in the colander to stop the cooking process; drain the corn thoroughly.

In a large bowl, gently combine corn kernels, red onions, vinegar, olive oil, salt, and pepper. Adjust seasonings to taste. Refrigerate the salad until approximately 1/2 hour before serving. Just before serving, toss in the fresh basil. Taste for seasonings and serve cold or at room temperature.

Makes about 4 or 5 servings.