

## Fresh Corn and Tomato Salad

*A Bountiful Kitchen*

6 ears corn or one small bag of frozen corn

3 large fresh tomatoes, or 1-2 pints of grape or cherry tomatoes

1/2 large sweet onion or about 1 cup chopped

1/2 cup chopped fresh basil

two to three sprigs fresh oregano (optional)

2 tablespoons white balsamic vinegar

1/4 cup olive oil

coarse sea salt

fresh ground pepper

Boil corn in large pot of water for about 7 minutes. Drain and plunge corn into cool water. Cut corn off cob and set aside to cool completely. If using frozen corn, do not thaw.

Chunk tomatoes and onion. Coarsely chop basil and strip the oregano off stems. Place cooled corn, chopped tomato, onion and herbs into large bowl. Toss with vinegar and olive oil. Season to taste. Serve chilled or room temperature