



Fresh Corn Salad

Ingredients:

8 ears corn, shucked

$\frac{3}{4}$ finely diced red onion

5 tbsp olive oil

5 tbsp cider vinegar

$\frac{3}{4}$ tsp sea salt

Fresh ground pepper

$\frac{3}{4}$ cup thinly sliced fresh basil leaves

Preparation:

In a large pot of boiled salted water, cook corn 3 minutes, or until starchiness is gone.

Remove kernels from the cob.

In a large bowl, toss kernels with red onion, vinegar, olive oil, salt, and a good amount of pepper. Toss in fresh basil just before serving.

Serve warm or cold. 8 servings.

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