

Summer Corn Salad

Serves 4 - 6

This salad should be made with whatever you have on hand. It is a great way to use up lots of vegetables and saves well in the refrigerator (we had it two nights in a row this past week). Use red wine vinegar infused with hot red peppers for an extra kick!

4 corn ears, husked and kernels cut off
1 large tomato, seeded and chopped
1 cup sugar snap peas, strings removed and halved
1/2 small red onion, chopped
about 3 tablespoons fresh herbs (basil, thyme, chives, parsley, or a combination)
1/3 cup crumbled feta cheese
2 tablespoons extra virgin olive oil
2 tablespoons red wine vinegar
Salt, to taste
Freshly ground black pepper, to taste

Turn the broiler on high and place a rack in the top third of the oven.

Spread the corn kernels on a large baking sheet. Broil for 5 minutes to soften slightly. Remove the kernels from the oven and let cool.

In a large bowl, combine the corn kernels, tomato, sugar snap peas, red onion, herbs, and feta cheese. Toss to combine. In a small bowl, whisk together the extra virgin olive oil, the red wine vinegar, salt, and pepper. Sprinkle the dressing over the vegetables and toss to combine.