

Fresh Corn & Tomato Salad

Ingredients:

3 tbl. white wine vinegar

2 tsp. kosher salt

Freshly ground black pepper

¼ cup extra virgin olive oil

6 ears fresh corn, husked (about 4 cups kernels)

2 cups red or orange grape tomatoes, halved

1 bunch scallions (white and green parts), thinly sliced

8 ounces fresh mozzarella, cut into small cubes

1 ½ cups fresh basil leaves

Directions:

Whisk the vinegar, salt, and pepper in a small bowl. Gradually whisk in the oil, starting with a few drops and then adding the rest in a steady stream, to make a smooth dressing.

Shear off the corn kernels with a sharp knife over a bowl. Toss in the tomatoes, scallions, and mozzarella. Pour the vinaigrette over the salad and toss to coat. Cover and let set for 15 minutes or up to 2 hours. Before serving tear the basil over the salad and stir.

~ Credit: Food Network Kitchens