

GUASTELLO'S VILLAGE MARKET

Corn and Cucumber Salad

Serves 6

Ingredients

2-3 ears corn, white or yellow, cooked
1 English cucumber, peeled and chopped, about 3 cups
1/4 small red onion, very thinly sliced

dressing

1/3 cup mayonnaise
1 Tbsp buttermilk
1 Tbsp lemon juice
1/2 t dill
salt and fresh cracked black pepper to taste

Remove the kernels from the ears of corn with a sharp knife and put into a mixing bowl. Add the cucumber and onions, separating the strands of the onion as you add it.

Whisk together the dressing and taste it to adjust any of the ingredients. Toss the salad with a generous amount and season with salt and pepper. Chill for about an hour before serving.

Credit: theviewfromgreatisland.com