

## GUASTELLO'S VILLAGE MARKET

# Creamy Sweet Corn Salad

---

Serves 6 - 8

### Ingredients

6 ears corn (allow roughly one ear of corn per serving)  
1/2 cup minced red onion  
handful fresh basil leaves

### dressing

1/3 cup mayonnaise  
1/3 cup sour cream  
5 Tbsp buttermilk  
1/2 tsp salt, or more to taste  
fresh cracked black pepper to taste, I add lots  
paprika or smoked paprika to taste, optional.

### Instructions:

Shuck the corn and remove as much of the cornsilk as you can. Steam the corn for 5 minutes in a large pot with a steamer basket insert. You can also simply boil the corn in a large pot of salted water. Don't overcook the corn, it only needs 5 minutes.

Drain and immediately plunge the corn into ice water. This will stop it from cooking further, and will keep it bright yellow. Let the corn fully cool in the ice water, then let dry on a clean kitchen towel. Remove kernels from the cob and add to a large bowl.

Meanwhile whisk together the dressing ingredients and add salt and pepper to taste. Add the paprika of you like.

Add the onion to the bowl with the corn and toss with enough dressing to generously coat everything. Note: you may not use all the dressing. Chill the salad until you are ready to serve. Just before serving, roll and slice the basil leaves into thin ribbons, and add them to the salad. Toss with more dressing if needed.

The salad keeps a day or two in the refrigerator. You can refresh the dressing if needed.

***Credit: [theviewfromgreatisland.com](http://theviewfromgreatisland.com)***