

GUASTELLO'S VILLAGE MARKET

Sweet Corn and Watermelon Salad

Serves 6 - 8

Ingredients

6 cups cubed watermelon, more or less. (See post for step by step directions.)

2 ears sweet corn

1/4 cup fresh lime juice (you may not need it all)

1/2 tsp sugar

4 leaves fresh basil

1/3 cup crumbled feta cheese

Instructions:

Husk the corn and wrap in wet paper towels. Microwave for about 3 minutes. Plunge the hot corn into an ice bath to cool down and stop the cooking. Note: you can also boil or steam the corn if you prefer. Cook it just until barely tender, don't over cook.

Slice the kernels off the cooled ears of corn.

Combine the watermelon and corn in a serving bowl.

Combine the lime juice and sugar and stir to dissolve.

Drizzle the lime juice over the salad, just enough to moisten everything. Top with shredded basil and feta cheese and serve immediately or chill until needed. Note: to slice the basil, stack the leaves and roll them together tightly, then slice into thin ribbons, crosswise.

Credit: theviewfromgreatisland.com