

corny but in a good way

THIS GARDEN-FRESH CORN SALAD
IS SUMMER AT ITS BEST—NO STOVE NEEDED

INGREDIENTS

3 cups raw corn kernels (from about 4 cobs)
1 medium tomato, chopped (about ½ cup)
¾ cup chopped green onion
1 cup quartered and thinly sliced English cucumber
½ cup chopped fresh leafy herbs (such as basil, dill, mint, parsley, and/or cilantro)
½ cup chopped radishes
1 medium jalapeño, very thinly sliced (omit if preferred)
¼ cup extra-virgin olive oil
1 tablespoon red or white wine vinegar, to taste
2 medium cloves garlic, pressed or minced
½ teaspoon fine sea salt, to taste
Freshly ground black pepper, to taste
½ cup crumbled feta cheese and/or 1 ripe avocado, diced

INSTRUCTIONS

In a large serving bowl, combine the corn, tomato, green onion, cucumber, herbs, radishes, and jalapeño.

In a small bowl, combine the oil, vinegar, garlic, salt and several twists of black pepper. Whisk until blended, then pour it over the salad. Toss to combine.

Add most of the feta or avocado (reserve some for garnish), and gently toss. Taste, and add more vinegar for more tang, or salt for more overall flavor. Garnish with the remaining feta or avocado.

Serve promptly, or chill for later.

