

# Grilled Corn Salad with Fresh Tomatoes and Basil

**Serves:** 4 to 6

## **Ingredients:**

6 ears of corn, husked

½ cup red onion, thinly sliced

¼ cup extra virgin olive oil

Juice of 1 lime (about 3 tablespoons)

1 tablespoon red wine vinegar

½ teaspoon kosher salt

¼ teaspoon black pepper

2 large beefsteak tomatoes, chopped into 1-inch pieces

½ cup fresh basil leaves, torn or roughly chopped

Fresh jalapeno, finely chopped (optional)

## **Directions:**

Preheat the grill to high heat and lubricate with vegetable oil. Place the corn cobs on the grill and cook, turning often, until charred. Remove the corn from the grill and let cool to room temperature. The corn can be grilled up to 24 hours in advance and refrigerated until ready to use.

To remove the kernels from the cob: Stand each ear of corn upright in a large bowl and use a large, sharp knife to slice downwards against the cob - the bowl will catch all the kernels as they fall. Repeat with each ear until done; discard the cobs.

Place the sliced red onions in a strainer and run under cold water for one minute; drain well. This step will temper the heat of the onions and may be skipped.

In a medium bowl, whisk together the olive oil, lime juice, vinegar, salt and pepper until well combined. Add the onions and let sit at room temperature for 15 minutes. Taste and adjust seasoning as desired.

Pour the vinaigrette-onion mixture over the corn and toss to combine. Add the chopped tomatoes, fresh basil and jalapenos (if using); toss again until combined, taste and add more

seasoning as needed. The salad may be served immediately or refrigerated for up to 24 hours. Leftovers are usually good for about 2 days.