

Fresh Corn Salad

Take advantage of corn and all the local bounty by visiting farmer's markets or joining a CSA (community supported agriculture) for the week's freshest farm to table offerings. This is a pretty fast and super easy way to enjoy local corn.

Ingredients:

- 5 ears corn, shucked
- 1/2 cup small-diced red onion (1 small onion)
- 3 tablespoons cider vinegar
- 3 tablespoons good olive oil
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup chiffonade fresh basil leaves

Preparation:

In a large pot of boiling salted water, cook the corn for 3 minutes until the starchiness is just gone.

Drain and immerse it in ice water to stop the cooking and to set the color.

When the corn is cool, cut the kernels off the cob, cutting close to the cob.

Toss the kernels in a large bowl with the red onions, vinegar, olive oil, salt, and pepper.

Just before serving, toss in the fresh basil.

Taste for seasonings and serve cold or at room temperature.