



# Fresh Corn Salad

## SERVINGS

6

## DIRECTIONS

## TIME

30 minutes

## INGREDIENTS

- 6 ears of corn
- 1 cup colorful cherry tomatoes
- ¼ red onion
- handful of fresh basil leaves
- 4 tablespoons olive oil
- 2 tablespoons apple cider vinegar
- 1 tablespoon white wine vinegar
- 1 teaspoon salt
- 1/4 teaspoon pepper

## EQUIPMENT

- Large pot
- Tongs
- Cutting board and serrated and straight knife
- Tablespoons
- 2 large + 2 small bowls

- Heat a large pot of water with the lid on until it comes to a boil.
- While the water is heating, shuck the corn. Remove as many of the fine hairs as possible.
- Use tongs to lower corn into boiling water. Cook for about 3-4 minutes. Remove with tongs and plunge into a bowl of ice water to stop the cooking.
- While corn is cooling, slice the tomatoes in half using a serrated knife. Then, slice onion in half thru the root and in half again through the root to quarter. Peel. Then, make slices towards the root, rotate 90° and slice again to dice.
- Stack 3-4 basil leaves together, roll up lengthwise, and use a straight knife to slice thin ribbons of basil.
- In a small bowl, combine oil, both vinegars, salt, and pepper with a whisk.
- Once corn is cool to the touch, stand up on the flat end. Grip top tightly, and slice down the side using a serrated knife. Allow it to stay in chunks.
- Place corn, tomato, and onion in a serving bowl. Stir to combine. Add about ½ of the basil and stir again.
- Re-whisk the dressing and pour half on the salad. Toss to coat and then taste. Add more dressing as needed.

## TIPS TO INVOLVE THE KIDS

- Take all the ingredients out before you start measuring.
- Have the kids shuck the corn onto a large piece of newspaper to corral the mess.
- Let the kids cut the tomatoes, using their hands as a bridge over the top to keep fingers out of the way.
- Let the kids stack and roll the basil and cut thin strips.
- Let them whisk the dressing too!

