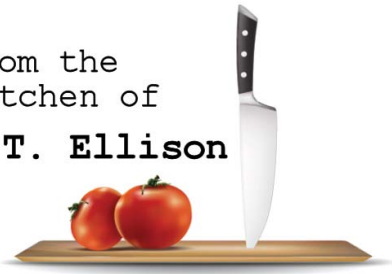


From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 5 ears of corn
- ✓ 1 small red onion, diced
- ✓ 1 small red bell pepper, diced
- ✓ 3 tablespoons apple cider vinegar
- ✓ 3 tablespoons extra-virgin olive oil
- ✓ ½ teaspoon kosher salt
- ✓ ½ teaspoon ground black pepper
- ✓ ½ cup basil leaved, shredded into ribbons

Corn Salad

(makes 4–6 servings)

In the middle of summer, the best way to use the garden's bounty is to toss everything into a salad. When your basil's going crazy, when corn is cheap and plentiful, this is an easy side to pair with anything from the grill.

Directions

- In a large pot of boiling water, cook the corn for 3 minutes until the starchiness is just gone.
- Drain the corn in a colander, and immerse it in ice water to stop the cooking.
- 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, red bell pepper, vinegar, olive oil, salt, and pepper.
- Just before serving, toss in the fresh basil. Taste for seasonings and serve cold or at room temperature.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.

Want a bubbly suggestion? Check out J.T.'s wine blog, *The Wine Vixen*, at TheWineVixen.com.

