

Tomato & Corn Salad

Yield: 6 - 8 Servings

Ingredients:

- 4 Ripe large Heirloom tomatoes or an assortment of large and small ripe tomatoes
 - 2 T Balsamic vinegar
 - 1 t Dijon mustard
 - ½ C Extra virgin olive oil
 - 2 C Fresh corn kernels, roasted in cast iron pan or lightly grilled
 - 5 Green onions, cut on bias
 - ¼ C Fresh basil, chopped
- Kosher Salt & Fresh black pepper

Procedure:

1. Cut each large tomato into quarters then into thirds. If using grape, cherry, or teardrop tomatoes cut them in half lengthwise.
2. Make vinaigrette. Pour balsamic vinegar and Dijon mustard in a large bowl and slowly whisk in the olive oil to emulsify.
3. When incorporated add in the tomatoes, corn, green onions, and basil and toss to combine. Season with salt and pepper.
4. Serve immediately or cover and let stand at room temperature up to 3 hours.

Note: Can also use fresh or frozen corn in this recipe.