

## Fresh Corn Salad

Serves: 10

### Ingredients:

- 5 ears of fresh corn
- 1/2 cup diced red onion
- 3 tbsp. cider vinegar
- 3 tbsp. olive oil
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/2 cup freshly chopped basil

### Instructions:

- Shuck and remove silks from corn. In a large pot of boiling water, cook the corn for 4 minutes. Drain.
- Cool by immersing in ice water. When corn has cooled, cut the kernels off the cob.
- Toss the kernels in a large bowl with the red onion.
- Combine vinegar, olive oil, salt and pepper. Pour over corn and gently toss.
- Chill to allow flavors to blend. Just before serving, add fresh basil.