

## **Corn and Cucumber Summer Salad**

Serves 4-6

If the grill is hot, cook the corn on the cob over the hot coals rather than steaming it, to give it more flavor. The maple balsamic vinaigrette will quickly become a staple, delicious on a variety of year-round salads.

If you are lucky to find smoked maple syrup, use it in this salad dressing to give a smoky flavor that is reminiscent of bacon. A little goes a long way, so just a teaspoon or two blended with standard maple syrup will be plenty. \* side bar on Sugar

Bob's smoked syrup



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3 large ears fresh corn on the cob, shucked ( yield 3 cups)

1 pint cherry tomatoes, split in half

1 medium cucumber, diced into ½-inch cubes (about 1½ cups)

1 small sweet red onion, thinly sliced into half moons (about ½ cup)

1/2 cup finely chopped fresh Italian leaf parsley

1/2 cup finely chopped fresh cilantro

1 lemon, juiced (about 2 tablespoons)

¼ cup Maple Balsamic vinaigrette (see recipe below)

Salt and freshly ground pepper

In the bottom of a large stock pot, add one inch of water and a teaspoon of salt. Place the corn in the pot, in neat layers. Cover the pot and bring to a boil over high heat. Cook until the corn is tender, about 5 minutes. Drain in a colander and cool enough to touch. Cut each ear in half and stand on the end to cut off the kernels. This should yield about 3 cups.

In a medium salad bowl, combine the corn, tomatoes, cucumber, onion, parsley, and cilantro. Add the lemon juice and toss. Prepare the Maple Vinaigrette, measure in  $\frac{1}{4}$  cup, and toss with to coat, adding more if you like. Season with salt and pepper to taste. Cover and refrigerate until chilled, at least 2 hours or up to overnight. Serve chilled. Reserve the balance of the dressing for another salad.

### **Maple Balsamic Vinaigrette**

Makes  $\frac{1}{2}$  cup

1 teaspoon Dijon mustard

1 large garlic clove, pressed and finely chopped (1 teaspoon)

2 tablespoons regular maple syrup (cut with 2 teaspoons smoked syrup)

1 tablespoon lemon juice

3 tablespoons balsamic vinegar

1 tablespoon fresh basil, chopped fine

$\frac{1}{2}$  cup extra virgin olive oil

$\frac{1}{4}$  teaspoon salt

$\frac{1}{8}$  teaspoon freshly ground pepper

In a small bowl, combine mustard, garlic, maple syrup, lemon juice, vinegar, and basil. Slowly whisk in olive oil to emulsify. Season with salt and pepper.