



Grilled Summer Salad with Local Corn

Ingredients:

!For the Grilled Corn:

8 ears corn, in the husk

!For the grill sauce:

1 cup olive oil

¼ cup lemon juice or cider vinegar

Kosher salt and freshly cracked black pepper

!For the Salad:

2-3 cups roasted corn, cut from the cob (see grilling directions, below)

1 pint red sweet grape tomatoes*

1 pint yellow sweet grape tomatoes* (or more red if you can't find yellow)

½ cup red onions, grilled and diced

2 poblano or green peppers, grilled and diced

2 red peppers, grilled and diced

1 zucchini, grilled and diced

1 summer squash grilled and diced

½ cup chopped fresh flat-leaf Italian parsley leaves

1 clove garlic, minced

¼ cup freshly squeezed lemon juice or cider vinegar

½ cup scallions, finely sliced

Kosher salt to taste

Freshly cracked black pepper to taste

Olive or grapeseed oil to taste

1 cup crumbled feta or goat cheese (optional)

Directions:

!Grill the corn:

Preheat your grill

Peel back the husks slightly and remove the bulk of the corn silk.

Place corn on the top level of the grill for about 20 minutes, turning the cobs every 5 minutes.

!Grill Sauce

Put oil & vinegar in a bottle and shake vigorously. Brush onion, peppers, zucchini and summer squash with marinade, season with kosher salt and freshly cracked black pepper and grill to 'al dente'.

!Salad

Combine the corn, tomatoes, onions, peppers, squash, parsley, scallions and lemon juice and mix well.

Season with salt and pepper. Add oil if necessary and garnish with cheese (optional). Serve cold or at room temperature.