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Corn Salad

*Recipe courtesy of Martha Stewart's **Great Food Fast**,*

Serving: Serves 4

6 ears corn, husks and silk removed (I used three small cans)
3 scallions, thinly sliced crosswise (1/2 cup)
2 Tablespoons white-wine vinegar
2 Tablespoons olive oil
Coarse salt and ground pepper

Remove kernels: Cut off tip of each cob; stand in a wide shallow bowl. With a sharp knife, slice downward to remove kernels. To bowl, add scallions, vinegar, and oil. Season generously with salt and pepper; toss to combine. Serve, or cover and refrigerate up to 1 day.