
BALSAMIC CORN SALAD

Try removing the silks by brushing the corn with a new toothbrush before cutting it off the cob.

1 tablespoon olive oil

3 1/2 cups fresh corn kernels (about 8 ears)

1 cup diced tomatoes, seeded

1/4 cup olive oil

3 tablespoons white balsamic vinegar

1/2 teaspoon Dijon mustard

1/4 teaspoon salt

1/8 teaspoon pepper

1 cup arugula, sliced into thin ribbons

Heat olive oil over medium heat in a large sauté pan. Add corn kernels and cook for 4 minutes. Cool.

Transfer cooled corn to medium mixing bowl. Add tomatoes.

Whisk to combine olive oil, white balsamic vinegar, Dijon mustard, salt and pepper. Pour over corn and tomatoes.

Chill corn for 4 hours. Before serving, add arugula.

Yield: 4 1/2 cups