



Fresh Corn Salad 2022

Or should I call it Corn Salad from memories? This recipe combines the best of the past, from charring corn to topping it with whatever pleases you. By all means, skip the charring step if you like, or use raw corn if that's your jam. Toss in green onions, herbs, the tangy vinaigrette and add toppings! Corn salad would just be corn without those toppings. Have fun with favorite flavors, keep an eye on color, and whatever you do, make the lime and honey dressing!

Makes 6 servings

Prep: 45 to 50 minutes

8 ears white or yellow corn, or a mix of the two, shucked

1 tablespoon vegetable oil, and more if needed

1/4 cup chopped green onions

Dressing:

3 tablespoons fresh lime juice (from 2 medium-size limes)

2 tablespoons olive oil

1 tablespoon honey

1/4 teaspoon ancho chili powder

Salt and freshly ground black pepper to taste

Toppings:

1 cup chopped yellow and red cherry tomatoes

1 to 2 ripe avocados, pitted and chopped, depending on how much you love avocado

1/2 cup peeled and diced cucumber, if desired

1/4 cup thinly sliced radishes, if desired

5 to 6 roasted baby bell peppers

1 teaspoon minced fresh jalapeno pepper

1/2 cup crumbled cojita cheese or feta, if desired

1/4 cup fresh cilantro leaves

1. Place a 12-inch skillet over medium-high heat until smoking, about 3 to 4 minutes. Pour the oil in the pan. Place 4 ears of corn at a time in the pan and cook, turning with tongs, until they are charred to your liking. (You can also do this on the grill outdoors.) It will take 10 to 15 minutes. Set the corn aside. Repeat with the remaining 4 ears.
2. When cool to handle, slice the kernels off the cobs, keeping the pieces together in a slab if possible. Fold in the green onions. Set the mixture aside.
3. For the dressing, place the lime juice in a small bowl, and whisk in the olive oil, honey, chili powder, and salt and pepper to taste. Pour over the corn mixture.
4. To serve, prepare the toppings. Spoon the corn and green onions in a shallow bowl. Reserve the dressing that sits at the bottom of the bowl, if any. Top with the toppings and pour any remaining dressing over the top, and if there isn't any remaining dressing, drizzle the top with olive oil and serve.