

Garden Chef Grilled Corn and Tomato Salad

6 Ears	Corn, shucked
4 1/2 T	Apple cider vinegar
4 1/2 T	Extra virgin olive oil
3/4 Tsp	Sea salt
1/4 Tsp	Freshly ground black pepper
3	Scallions, thinly sliced
1 Cup	Cherry tomatoes, halved
1/4 Cup	Fresh cilantro, coarsely chopped
1/4 Cup	Fresh basil, coarsely chopped

Prepare grill.

Submerge corn in cold water and let it soak for 10 minutes.

When fire is very hot, drain corn and grill on lightly oiled grill rack, uncovered, turning every 2-3 minutes, until kernels are lightly charred all over - about 10-14 minutes. Remove corn from grill.

Whisk vinegar, olive oil, salt and pepper together in small bowl.

When the corn is cool enough to handle, cut the kernels off the cob and place in a large bowl with tomatoes and scallions. Drizzle vinegar mixture over top and toss to combine.

Just before serving, toss in the fresh herbs. Serve chilled or at room temperature.



ATLANTA BOTANICAL GARDEN

Recipe by Garden Chef Ashley R. Van Cise, RDN, LD.