

Heirloom Tomato and Corn Salad

<http://userealbutter.com/2012/09/02/heirloom-tomato-corn-salad-recipe/>

1 lb. heirloom tomatoes, washed
1 ear corn, shucked (you will likely only need half of the corn)
balsamic vinegar
olive oil
salt (preferably a flake sea salt)
pepper, freshly ground
6-7 large fresh basil leaves

Slice the tomatoes into wedges or rounds or a large dice, taking care to remove the hard core. Place the tomatoes in a bowl or on a plate. Carefully cut the kernels of corn from the cob with a sharp knife (no crazy balancing tricks – really be careful here). Place the kernels in a bowl and microwave on high for 30 seconds or blanch in boiling water and drain immediately. Drizzle a tablespoon or more of the balsamic vinegar over the tomatoes. Repeat for the olive oil. Sprinkle the corn kernels over the tomatoes. Season with salt and pepper to taste. Roll the basil leaves up all together like a cigar and slice cross-wise in a chiffonade. Sprinkle the basil strips over the salad and serve. Serves 4 as a side salad.