

Farmers Market Tomato and Roasted Corn Salad

Ingredients:

- 2 cups Mixed Heirloom Tomatoes, Halved or Quartered
- 4 ears fresh corn, roasted
- 1 Tbl Fresh Chopped Italian Parsley
- 1 Tbl Fresh Chopped Sweet Basil
- 3 Tbl Extra Virgin Olive Oil
- 1 tsp Balsamic Vinegar
- ½ tsp Ground Cumin
- ¼ tsp Kosher Salt
- Fresh Ground Black Pepper to taste

Yield: About 1 quart

Directions:

1. First, roast the corn. Leaving the husk on, roast on a covered grill (preferred) for about 15 minutes or in an oven preheated to 325 degrees until kernels are tender. Allow to cool about 30 minutes.
2. Cut tomatoes. I prefer “cherry” style tomatoes but any will do as long as they are ripe and summer sweet. When cut, they should be bite size.
3. Place the tomatoes in a mixing bowl and gently stir in the remaining ingredients. Try not to smash the tomatoes and reserve.
4. When corn has cooled to the touch, remove the husks. Using a knife, carefully cut the kernels from the cob and add to the tomatoes.

Suggestions:

This salad goes great with grilled bread. I have been known to eat a bowl of it on its own, toss it with fresh arugula or use it as a garnish for Striped Bass.