



fresh corn salad with summer stone fruit

from Elle A Cooking @ Home

prep time: 30 min
cook time: 3 min
ready in: 40 min

servings: 4-6

ingredients:

- 3 ears white corn, shucked
- 3 white peaches, firm but ripe
- 1 lime
- 1/8 teaspoon piment d'Espelette

- 1/3 cup loosely packed fresh basil leaves
- 1/4 teaspoon sea salt
- 2 tablespoons extra-virgin olive oil

- sea salt and freshly ground black pepper, to taste

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directions:

Bring a large stockpot of water to a boil over high heat. Once the water boils, salt the water and cook the corn for 3 minutes to get rid of the starchiness. Take out the corn with tongs and shock in ice water to stop the cooking. Drain and pat dry with paper towels.

Once cool enough to handle, use a sharp knife to cut the kernels off each cob into a large mixing bowl.

Rinse peaches under cold water and pat dry. Using a paring knife, slice each into thick wedges and place them in the same bowl. Add the zest and juice of one lime and piment d'Espelette (if using). Toss to coat evenly.

Coarsely chop up basil leaves on a clean cutting board. Sprinkle 1/4 teaspoon salt over the basil and continue to chop until fine. Add to a small mixing bowl along with extra-virgin olive oil. Mix to combine.

Just before serving, dress the corn salad with the basil mixture and toss to coat evenly. Finish with additional salt and pepper, to taste. Garnish with fresh whole basil leaves, if desired.

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3 of 3

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notes:

The acid from the lime juice prevents the peaches from oxidizing, so don't let the peaches sit around too long before adding the lime zest and juice.

You can make the basil mixture a few hours in advance and store it in the fridge, but be sure to bring it back to room temperature before using.