

JULY 2018



DIRECTIONS

This salad, adapted from a recipe in Sunset magazine a few years ago, is an IF:Gathering team favorite. Feel free to grill the corn before adding to the dish or keep it as is - either way, this summer salad is the perfect addition to your July 4th menu!

Serves 6.

In a pot of boiling water, cook corn until crisp tender, about 3-5 minutes. Drain and rinse corn with cold water. Once corn is cool, cut kernels off cobs.

In a large bowl, combine shallots, vinegar, mustard, olive oil, salt and pepper. Whisk to combine.

Add corn, tomatoes, avocado and basil to the bowl. Toss gently to combine.

Serve at room temperature.

INGREDIENTS

6 ears fresh corn

2 cups halved cherry tomatoes

3 large avocados, cubed

1/3 cup chopped basil leaves

2 tbsp thinly sliced shallots

2 tbsp champagne vinegar

2 tsp dijon mustard

1/4 cup olive oil

salt and pepper, to taste