



Fresh Corn Salad

8 ears corn, shucked

1 red onion, finely diced

5 Tbsp cider vinegar

2 Tbsp olive oil

3/4 tsp salt freshly ground pepper to taste

3/4 cup thinly sliced fresh basil leaves

In a large pot of boiling salted water, cook corn 3 minutes approx. Drain corn and immerse in ice water to stop cooking and to set color. When cool, cut kernels off cob, cutting close to cob. In a large bowl, toss kernels with red onion, vinegar, olive oil, salt and a pepper to taste. Just before serving, toss in fresh basil; adjust seasoning to taste. Serve cold or at room temperature.

Makes 8, 1 cup servings @ 2 Points, 2 points plus