

No Cook Corn Salad

Ingredients:

4 large ears of corn

1 green pepper

1/4 jalapeño pepper

2 green tomatoes

12 grape tomatoes

1/4 cup scallion

1 clove garlic

2 carrots

2 teaspoon olive oil

2 tablespoons red wine vinegar (or cider vinegar)

dash of pepper

dash of dalt (optional)

½ cup fresh cilantro, chopped

Directions:

- 1. Cut the corn off the cob. (Using a sharp knife, cut off the bottom of the corn and stand it up on the cutting board. Hold the corn at the top and begin slicing off the kernels in a downward motion.)
- 2. Cut the peppers, tomatoes, scallions, garlic, and tomato into small pieces.
- 3. Grate the carrots with a vegetable peeler or the large side of a cheese grater.
- 4. Add all vegetables to a large bowl and toss together.
- 5. Season with oil, vinegar, and pepper. (Add salt if desired.) Add fresh cilantro and mix well.
- 6. Enjoy your no cook corn salad!

Yields about 6 servings

Source: Cornell University Cooperative Extension in New York City



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