

## **Summer Corn Salad**

From Elizabeth Lotis (Lucille Baur's sister)

*(This recipe can be made ahead by combining all veggies and then adding the cheese and dressing right before serving.)*

Yields 4 cups

3 T olive oil, divided

1 T lime juice

1/4 tsp salt

1-1/2 C fresh corn (*absolutely delicious*) or thawed, frozen corn

1-1/2 C cherry tomatoes, halved

1/2 C cucumber, finely chopped

2 T fresh basil, minced

1/3 C crumbled feta cheese (can substitute Ricotta or goat cheese)

2 T Italian dressing (optional)

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1. Whisk together a dressing of 2 T of the olive oil, lime juice, and salt in a small bowl and set aside.
  2. Cut fresh corn off the cob, holding the cob perpendicular to the cutting board. Using a paring knife, slice downward, cutting corn off in a long strip. Rotate the cob and slice again until all kernels have been removed. (Thawed, frozen corn may be substituted, if desired.)
  3. Cook fresh cut corn or thawed, frozen corn in a skillet with remaining 1 T of olive oil.
  4. Pour corn into a large bowl and allow to cool slightly. Add tomatoes, cucumber, and basil. Refrigerate until ready to serve.
  5. Right before serving, drizzle with olive oil dressing, add feta cheese, and add Italian dressing (if desired).