

K's Kitchen: Citrus infused corn salad

By Kathryn Reed

Summer is definitely the time of year when a variety of salads are easy to make because of the abundance of fresh ingredients available.

Barbecuing the corn gave it an added crunchiness and a hint of charred flavor that you won't get from boiling the ears. But there would be nothing wrong with dropping the corn in hot water.

The lime adds a wonderful fresh, citrus flavor that with the cilantro is refreshing.

For those who are not big fans of cilantro, start out with less and keep tasting until you get it to your liking.

This salad would be best served a few hours after making it or the next day so the flavors come together more. If you can wait to serve, then adjust the final seasoning later on. This way you are less likely to put too much of something in.



Fresh Corn Salad

6 ears corn, cooked
3 T olive oil

1 large tomato, seeded
1 C fresh cilantro, chopped
1 medium red onion, diced
1 green bell pepper, diced
Garlic salt
Pepper
2 limes

Take corn off kernels with knife. Add tomato, onion and bell pepper. Mix veggies before adding cilantro, oil and lime juice. Season with salt and pepper to taste.