

# Charred Corn Salad

Brush 12 ears of corn with 1 tbs of olive oil and grill on high for 10-12 minutes turning frequently until charred. Remove from the grill and when cool enough to handle cut kernels from the cob and transfer into a large bowl.

Place onion in cold water briefly to mellow the flavor and then add to charred corn, add basil, chopped tomatoes, 5 remaining tablespoons of olive oil, lime juice, and thyme to corn season with salt and pepper to taste.

Salad can be made up to an hour ahead and left to rest at room temperature before serving. Corn can also be grilled up to 3 hours before using.

**Yields 8 servings**

12 ears of corn husked

6 TBS Olive Oil

1 thinly sliced onion

2 large tomatoes diced

1 cup loosely packed torn basil leaves

1/3 cup fresh lime juice

Salt and Pepper to taste

2 tablespoons of chopped fresh thyme

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# Southbury Farmers' Market