

CORN AND CUCUMBER SALAD

Serves 4 to 6

To make this dish spicier, reserve the jalapeño seeds and add them to the lime vinaigrette. For the best results, use the freshest corn you can find and do not substitute frozen corn.

- ½ cup extra-virgin olive oil
- 4 ears corn, kernels cut from cobs
- Salt and pepper
- 5 tablespoons lime juice (3 limes)
- ¼ cup sour cream
- ½ red onion, sliced thin
- 1 jalapeño chile, stemmed, halved, seeded, and sliced thin
- 1 English cucumber, halved lengthwise and sliced thin
- 3 ounces feta cheese, crumbled (¾ cup)
- ¼ cup fresh basil leaves, torn

1. Heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until shimmering. Add corn and ¼ teaspoon salt and cook, stirring occasionally, until tender and spotty brown, 7 to 9 minutes; transfer to large bowl. Refrigerate corn until completely cool, about 45 minutes.

2. Meanwhile, whisk lime juice, remaining 7 tablespoons oil, ¾ teaspoon salt, and ½ teaspoon pepper together in bowl. Transfer ¼ cup lime vinaigrette to separate bowl and whisk in sour cream; set aside. Add onion and jalapeño to remaining lime vinaigrette; let sit while corn is cooling, at least 15 minutes.

3. Add cucumber and onion-jalapeño mixture (including vinaigrette) to bowl with corn and toss to coat. Season with salt and pepper to taste and transfer to serving platter. Drizzle with sour cream mixture. Sprinkle with feta and basil. Serve.

CORN AND CUCUMBER SALAD WITH RED BELL PEPPER AND CILANTRO

Add 1 red bell pepper, cut into ¼-inch pieces, to skillet with corn in step 1. Substitute 1 tablespoon minced canned chipotle chile in adobo sauce for jalapeño. Top salad with 1 ripe avocado, cut into ½-inch pieces, and substitute fresh cilantro leaves for basil.



Got more corn? Go to **CooksCountry.com/huskgrilledcorn** for our grilled corn recipe.



A tangy lime and sour cream mixture, spooned over the top, adds a punch of flavor.

Which Cukes Are Best?

Long, slender English cucumbers are our top choice for salads. They have tiny seeds and more-tender skins, while American cucumbers have large seeds and thick skins that are typically coated in wax.

AMERICAN CUCUMBER
Too wet and seedy



ENGLISH CUCUMBER
Less water, tiny seeds, and an appealing crunch

