

## FARMERS MARKET CORN SALAD

FARMER'S MARKET CORN SALSA

Rating: 5

Prep Time: 15 minutes

Cook Time: 10 minutes

Yield: 4-6 servings

Ingredients

- ➔ ½ stick unsalted butter Drizzle of Extra-Virgin  
live oil 1 shallot, peeled and chopped
- ➔ 1 tsp ground cumin
- ➔ 1 tsp ground coriander
- ➔ 9-10 ear of fresh corn,
- ➔ kernels cut and placed in a bowl, yields approx.
- ➔ 6 cups
- ➔ 1 tsp Sea salt or kosher salt
- ➔ 1 tsp ground white pepper
- ➔ 1 cup chopped fresh herb medley, cilantro, mint, basil, flat-leaf parsley, chives

¼ cup fresh tarragon, finely chopped Instructions Over medium heat in a large skillet, melt butter and olive oil. Add shallot and cumin seeds and cook until golden brown, approximately 3-4 minutes. Add fresh uncooked corn kernels and season with salt and pepper. Saute ingredients until corn is tender, approximately 5-6 minutes. Remove skillet from heat and gently toss in all the fresh herbs. Season to taste with more salt and pepper. Serves 4-6. Or spoon into martini glasses for a festive appetizer. "

