

DALLAS MCCADE'S

Summer Corn Salad

SERVES: 8

SALAD:

6 ears of corn, shucked
2 tbsp olive oil
1 tbsp salt
1 tbsp pepper
2 tbsp smoked paprika
1 medium red onion, diced
1 large red bell pepper, diced
1 cup cherry tomatoes, sliced
1 large ripe avocado, diced

DRESSING:

4 tbsp olive oil
6 tbsp apple cider vinegar
1 tsp sugar
1 tsp Dijon mustard
juice of 1 lime
salt and pepper, to taste

1. Combine and whisk all ingredients for the dressing in a medium bowl; set aside.
2. Boil the ears of corn for 5 minutes.
3. Remove ears of corn from water, brush with olive oil, then sprinkle thoroughly with salt, pepper and smoked paprika.
4. Place ears of corn on a heated grill, rotating each ear until golden brown on all sides.
5. Allow corn to cool and slice kernels from the cob into a mixing bowl.
6. Add the remaining ingredients to the mixing bowl, drizzle with the desired amount of dressing, and toss to combine.
7. Refrigerate until ready to serve.

