

Corn and Asparagus Salad

Servings : 4

Amount	Measure	Ingredient - Preparation Method
6	ear	yellow corn - shucked
2	bunches	asparagus - trimmed
1	small	red onion - diced
1/4	cup	fresh basil leaf - chiffonade
		dressings
1/2	cup	sugar
1	cup	rice wine vinegar
1	teaspoon	salt
1	teaspoon	ground pepper

Fill a large stock pot with water, salt and bring to a boil. Place shucked corn in boiling water and blanch for 3 minutes until bright yellow. Toss corn in ice bath. IN the same water, blanch asparagus for 1 minute and toss in ice bath. For the corn, once cooled, remove the kernels and cut asparagus into 1" angled sections. Place both the corn and asparagus into a medium sized bowl.

In another bowl, mix together sugar, vinegar, salt and pepper. Drizzle over corn and asparagus. Mix well and serve at room temperature.