

Corn Salad with Asparagus

Ingredients:

6 ears corn, husk and silk removed
1 bunch asparagus spears,
 trimmed and cut into 1" pieces
1 (7 oz.) jar roasted sweet red peppers,
 drained and chopped
2 cloves garlic, minced
6 basil leaves, chopped
1 Tbsp. olive oil
1 Tbsp. balsamic vinegar
Salt and black pepper to taste

Preparation:

Preheat an outdoor grill for medium-low heat and lightly oil grate. Place ears of corn on the grill and cook until the kernels are tender, about 10 minutes, turning frequently. Remove ears from the grill and cool. Cut the kernels off of the cob. Fill a saucepan with lightly salted water and bring to a boil over high heat. Add asparagus and cook until just tender, about 1 minute. Drain in a colander and rinse immediately under cold, running water until well chilled. Set aside. Combine the corn, asparagus, roasted peppers, garlic, basil, olive oil, and balsamic vinegar in a large bowl; season with salt and pepper to taste. Serve at room temperature or chilled.

