



**OPINIONATED  
PALATE  
CATERING**

## Chef Barry Sexton's Fresh Corn Salad **with vanilla vinaigrette**

- 5 ears fresh corn, shucked & remove all silk*
- 1/2 c onion, peeled & cut into small dice*
- 1c celery, cut into small dice*
- 1c carrots, peeled & cut into small dice*
- 1 /2 tbsp Dijon mustard*
- 2 vanilla bean, split & scraped*
- 2 tbsp honey*
- 3tbsp cider vinegar*
- 3 tbsp olive oil*
- 1/2tsp freshly ground black pepper*
- Pinch salt*

*In a large pot of boiling water, cook the corn for 3 minutes. Remove the corn from the hot water, refresh inside of an ice bath (cold water) to stop the cooking and to set the color. Remove the corn from the cold water, then proceed to cut the kernels off the cob and place into a mixing bowl. Set aside. Using the same hot water, add the onion, celery & carrots; cook for 3 minutes. Using a strainer, drain vegetables thoroughly and set aside to cool.*

*In a separate mixing bowl, whisk together the remaining ingredients to make the vinaigrette. Pour dressing over the corn-vegetable salad and mixwell to combine. Taste for additional seasonings and serve cold or at room temperature.*

**Note:** *For the best results marinate salad for 30 minutes before serving. Thinly cut basil leaves can be added to this salad 15 minutes before serving. You do not want to over power the freshness of the corn.*

*Servings: 5*