

Lime Corn Salad

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6 T olive oil, divided
4 ears of fresh corn
6 scallions

Zest of ½ lime
Juice of 1 lime
Salt & pepper to taste

Preheat oven to 400°.

Brush corn and scallions with 1-2 T of olive oil and place on baking sheet. Roast for 10 minutes, and turn all vegetables over. Roast another 5-10 minutes, until corn is cooked and just beginning to brown. Let cool enough to handle.

In a large mixing bowl, combine lime zest, lime juice, salt and pepper. Whisk in enough of the remaining olive oil to equal the lime juice (it should be 3-4 tablespoons of live oil). Set aside.

Cut scallions into bite-sized pieces and add to lime vinaigrette in mixing bowl. Cut corn from cobs and add to mixing bowl. Stir to combine. Let salad rest at room temperature for 15-20 minutes so flavors can marry.

Serves 4

