

# DILLED CRUNCHY SWEET CORN SALAD WITH BUTTERMILK DRESSING

Prepared by: Natalie O'Dell Crocker

Source: Food52.com

## For the salad:

- 1 clove shallot, halved lengthwise and thinly sliced
- 3 ears of fresh, uncooked corn, the kernels scraped from the cobs with a sharp knife (about 2 3/4 cup)
- 4 Persian cucumbers, quartered lengthwise and sliced crosswise into 1/2 inch dice
- 1 long red sweet pepper, seeded, ribs removed and diced
- 1 small handful fresh dill (about 4 smallish sprigs), minced
- 1/4 cup minced fresh parsley
- Crumbled Feta cheese, rinsed, as a garnish

## For the dressing:

- 1/4 cup buttermilk
- 2/3 cup plain European style thin yogurt, stirred
- 1 tablespoon white-wine vinegar
- 3 tablespoons minced Vidalia or other sweet onion
- 1 small clove garlic, minced and mashed with a pinch of salt
- 1/4 cup extra-virgin olive oil
- Salt and freshly ground pepper to taste

Salt the shallot slices in 1/2 t. salt and allow to sit about 20 minutes to draw out any harshness. Rinse well with water and pat dry with a paper towel. In a large bowl toss the corn kernels lightly to separate them, add the shallot and the remaining salad ingredients and toss again to combine.

In a smaller bowl combine the buttermilk, vinegar, onion, yogurt, and garlic and whisk to combine. Add the oil in a slow stream, whisking, until amalgamated. Season with freshly ground pepper and salt to taste. Serve the salad slightly chilled, garnished with the feta cheese. Pass the dressing separately.

*Natalie's Notes: Next time I would not add the parsley. I mixed the dressing and feta in the salad and I would do it again.*



