

U The Lexingtonienne U

CORN AND BLACK BEAN SALAD WITH CHAMPAGNE VINAIGRETTE

- 6 ears fresh corn
- 1 can black beans, drained and rinsed
- 2 T (or more, if you like) fresh basil chiffonade
- 1 C ripe cherry, grape, or baby heirloom tomatoes, halved
- Juice of 1/2 a lime
- 1/4 C champagne vinegar
- 2 T sugar
- 1/2 C extra virgin olive oil
- Salt & pepper to taste

Bring water to a boil in a large, heavy saucepan. Boil corn for about 6 minutes (just enough to heat it through). When the corn has cooled, cut it off the cob and place kernels in a medium-sized mixing bowl. Stir in black beans and tomatoes. Chiffonade basil by rolling up basil leaves and cutting into thin, crosswise strips.

In a separate small bowl, whisk together lime juice, champagne vinegar, and sugar. Slowly add olive oil while whisking constantly. The mixture will thicken as you whisk - this is called an emulsion. Taste your vinaigrette for balance of flavors. You may want to add more sugar, etc. Slowly stir vinaigrette into corn mixture, mix thoroughly, and taste as you go. (I used most but not all of my vinaigrette.) Add salt & pepper to taste. Serve chilled. Serves 4-6.

