

Tomato, Corn, Cucumber and Sweet Onion Salad



Yield: 6-8 servings

Ingredients:

- 1 basket cherry or grape Tomatoes, halved
- 3 each Roma Tomatoes, cut into ½ inch dice
- 1 each medium-large beefsteak or heirloom tomato, cut into thin wedges
- 1 small Walla Walla or other sweet onion, small dice
- 2-3 ears of fresh corn, kernels cut off (about 2-3 cups)
- 1 kirby or pickling cucumber, quartered lengthwise and cut into ½ inch dice
- ½ English Cucumber, halved the long way and sliced ¼ inch at a slight bias
- 1-2 sprigs fresh Basil, chiffonade (thin ribbons), about 2 T.
- Salt and ground black Pepper
- 2 tsps. Soy sauce (or tamari, wheat free soy sauce)
- 1 T red wine Vinegar (can substitute rice Vinegar or white wine Vinegar)
- 1 generous drizzle of Olive oil (1-1 ½ T)

Method:

Place all of the tomatoes in a medium non-reactive bowl (stainless, glass or ceramic) and stir together gently with ½ tsp salt, using a rubber spatula. Let it sit for 2-3 minutes. A little water will seep out from the tomatoes but do not drain. Add the diced onions, corn kernels, cucumbers, and half of the chiffonade of basil. Add the soy sauce, vinegar, olive oil and 1/8 tsp of ground black pepper (or several grinds from a pepper mill) and stir all of the vegetables together gently. Taste and adjust with salt, pepper, vinegar or olive oil. Plate in a bowl or on a flat platter with a rim and garnish with the rest of the basil and serve immediately. If making ahead of time, mix all of the vegetables together and add the soy sauce, vinegar and olive oil shortly before serving.

Serve as a light lunch with dressed salad greens or as a side with grilled meat, chicken or fish.