

# Summer Corn and Blueberry Salad

6 to 8 servings

You'll want to eat this easy summer side dish as soon as it's combined, but a rest in the refrigerator will give it a chance to meld flavors and become the best it can be.

## INGREDIENTS

6 ears unshucked corn

Kosher salt

1/2 teaspoon ground cumin, or more as needed

1/4 medium-size red onion, cut into 1/4-inch dice

1/2 to 1 medium-size jalapeño pepper, stemmed, seeded, and minced

10 to 12 ounces (1 1/2 to 2 cups) fresh blueberries, stemmed and rinsed

1/2 seedless cucumber, cut crosswise into thin rounds or half moons

2 limes

2 tablespoons olive oil

1 tablespoon honey (may substitute hot honey), or more as needed

## DIRECTIONS

- Briefly soak the **ears of corn** in cool water, or run them under the tap until they are damp.
- Place 3 ears in the microwave; microwave on HIGH for 4 minutes. Use oven mitts to transfer them to a cutting board to cool while you repeat with the remaining 3 ears.
- When the first 3 ears are barely cool enough to handle, hold the top of each ear with an oven mitt and use a sharp knife to cut off/discard about 1 inch above the stem. Tilt the open end downward; the cooked ear should release free of husk and silk. Repeat with the remaining ears.
- Cut the kernels off each cooled ear by laying the cob down on the cutting board, and cutting kernels away from one side, turning the flat side down on the board each time. Then turn the cob to cut them all the way around. (Reserve the cobs for making broth, if you like.) Transfer the kernels to a mixing bowl and lightly season with salt and cumin.
- Add the **red onion, jalapeño and blueberries** (to taste), **cucumber**, tossing to mix well. Grate the zest of **1 lime** directly over the bowl. Cut both limes in half and squeeze their juice into a small jar (2 tablespoons or more).
- Add the **oil, honey, and 1/2 teaspoon of the salt**; seal and shake until well blended. Pour over the salad and toss to coat evenly.
- Cover and refrigerate for at least 30 minutes, and up to overnight before serving. Toss again and taste for seasoning just before serving.



TIP: If your diced red onion is too pungent, soak it in a small bowl of ice-cold water for 3 to 5 minutes, then drain.