*FRESH MOZZARELLA CORN TOMATO SALAD*

*By: Simply Creative Chef Rob Scott*

3 t. white wine vinegar 2 tsp. kosher salt

Freshly ground black pepper ¼ c. extra-virgin olive oil

6 ears fresh corn, husked (about 4 c. corn kernels)

2 c. fresh tomatoes,chopped

1 bunch scallions (white and green), thinly sliced

8 oz. fresh mozzarella, cut into small cubes

1 ½ c. fresh basil leaves

* Whisk the vinegar, salt and pepper in a small bowl
* Gradually whisk in the oil, starting with a few drops and then adding the rest in a steady stream, to make a smooth dressing
* Shear off the corn kernels with a sharp knife over a bowl
* Toss in the tomatoes, scallions, and mozzarella
* Pour the vinaigrette over the salad and toss to coat
* Cover and let set for 15 minutes or up to 2 hours
* Before serving, tear the basil over the salad and stir.

Yield: 6 cups