



CORN, TOMATO & MOZZARELLA SALAD

INGREDIENTS

- 4 Ears Fresh Kerns Homegrown Sweet Corn On The Cob, Cleaned and Washed
- 1- 10.5 Ounce Package Grape Tomatoes Halved
- 8 Ounces Fresh Mozzarella, Cut Into Bite Size Pieces
- 10 Basil Leaves, Chiffonade (roll leaves and slice thinly)
- 1/4 Cup Fresh Lemon Juice
- 1/4 Cup Extra Virgin Olive Oil
- 2 Garlic Cloves, Minces
- 1/2 Teaspoon Kosher Salt
- 1/2 Teaspoon Fresh Ground Coarse Black Pepper

DIRECTIONS

Roast Kerns Homegrown Sweet Corn In Their Husks For 45 Minutes at 400 Deg F. Cut Corn Off The Cob, Place Into A Medium Mixing Bowl. Add Tomatoes And Mozzarella. Sprinkle with Basil. Set Aside.

Add Fresh Lemon Juice, Olive Oil, Garlic, Salt And Pepper To A Pint Size Canning Jar. Shake To Combine. Pour Dressing Over Salad. Toss To Combine.

