Herbal Legacy Recipes

Summer Corn with Basil-Shallot Vinaigrette

INGREDIENTS

- 3 cups fresh corn kernels
- 1-2 tablespoons extra-virgin olive oil
- 1/4 cup chopped fresh basil
- 1 tablespoon minced shallot
- 1 tablespoon Apple Cider Vinegar
- 1/4 teaspoon salt
- Freshly ground pepper, to taste



PREPARATION

- 1. Toss corn and oil to coat.
- 2. Combine basil, shallot, vinegar, salt and pepper in a medium bowl.
- 3. Add the corn; toss to coat. Serve now or chill 24 hours.