

Corn Blueberry Salad

6 ears fresh sweet corn, husked
1 cup fresh blueberries
1 cucumber, sliced
1/4 cup finely chopped red onion
1/4 cup chopped fresh cilantro
1 jalapeño pepper, seeded and finely chopped*
2 tablespoons lime juice
2 tablespoons olive oil
1 tablespoon honey
1/2 teaspoon ground cumin

In Dutch oven bring salted water to boiling. Add corn. Cook, covered, 5 minutes, or until tender. When cool enough to handle, cut corn from cobs.

In a serving bowl combine corn, blueberries, cucumber, red onion, cilantro, and jalapeño. For dressing, in screw-top jar combine lime juice, oil, honey, cumin, and 1/2 tsp. salt. Cover; shake well to combine. Add to salad; toss. Cover and refrigerate overnight (up to 24 hours). Makes 6 to 8 servings.

Better Homes and Gardens