

Fresh Corn Salad

3 ears fresh corn cooked in microwave or boiled

1 large red pepper, chopped

1 carrot peeled and chopped

Dressing

2 tablespoons chopped onion

2 tablespoons chopped parsley

2 tablespoons honey

2 tablespoons vinegar

1-2 cloves garlic crushed

4 tablespoons vegetable oil

1/2-1 teaspoon salt

Pinch black pepper

1/4 teaspoon dry mustard

1 teaspoon sweet paprika

Directions:

In medium bowl, place chopped onion, parsley, honey, vinegar, garlic, oil, salt, black pepper, dry mustard and sweet paprika. Whisk all together to make a dressing. Set aside. Now take your cooked fresh corn and slice off the kernels and place in the dressing in the bowl with the red pepper and carrot. Toss all well till coated and let sit and marinate at least half an hour. Best served at room temperature.