

Grilled Corn and Tomato Salad with Feta and Mint

Serves 4-6 | 15 minutes prep + 20 minutes cook time

When I grill corn I usually eat it like elotes, the Mexican approach to corn on the cob that smears the charred kernels with a mayo-based sauce flavored with cilantro, chile, and garlic along with some queso fresco or cotija cheese. I always throw a few extra ears on the grill so I'll have leftovers for a salad like this, inspired by another Mexican dish called esquites. The name comes from the Nahuatl word *ízquitl*, which means "toasted corn," and esquites is basically the same as elotes but the kernels are cut from the cob, mixed with mayo sauce, and eaten from a bowl. I skip the mayo (although you could add a dollop or two if you want) and make a simple dressing with lime and olive oil, add tomatoes and mint, and crumble in some feta.

4 ears fresh corn, husks and silks removed

1 pint cherry tomatoes, halved

Handful of fresh mint, about ¼ cup roughly chopped

6 oz feta cheese

1 lime, juiced

1 tablespoon red wine vinegar

3 tablespoons extra virgin olive oil

1 teaspoon kosher-style salt

Step 1 Grill the corn over direct heat until some of the kernels are lightly charred. If you don't have a grill, cook the corn under the broiler or in a 450F oven until lightly browned. Let cool, then slice the kernels off the cobs and place in a large bowl.

(Or cut the kernels from the ears and cook them in a hot skillet with a tablespoon or so of olive oil until browned.)

Step 2 Add the rest of the ingredients, crumbling the feta with your hands into the bowl. Mix well, taste and add salt if needed. Best at room temperature.