

Thai Tomato and Corn Salad

2-3 ea. Shucked ears of corn

A little olive oil

Salt and pepper

6-7 ea. Big cloves of garlic, a nice hot hard-neck variety like Russian or Korean

Juice of 2 limes

2 Tbs. Fish Sauce

1-2 ea. Thai chilis sliced thinly into tiny rings

2-3 ea. Perfectly ripe eating tomatoes

1 # Green beans, blanched, shocked, and cut into \leq # lengths

1 ea Sweet or slightly spicy pepper, seeded and sliced into rings/julienne

A Big Handful of Basil

1. Lightly rub the corn with olive oil. Season with salt and pepper. Cook over the grill until just cooked, letting the tips of some of the kernels brown and blacken.
2. Allow corn to cool. When cool, cut off the cob.
3. Peel and slice the garlic as thinly as you can. Add lime juice, fish sauce, and chilis. Whisk together. The dressing should be pungent, sour, a little salty, and a little spicy. Adjust fish sauce and/or lime juice to make the dressing tasty.
4. Core and slice the tomatoes. Arrange them on an attractive platter. Sprinkle corn, green beans, sliced sweet chilis and basil all over the platter.
5. Drizzle with dressing. Allow to stand for 10-15 minutes before serving.