

Grilled Corn, Tomato, and Red Potato Salad with Basil Vinaigrette

Chef Patrick Day, Sentara Williamsburg Regional Medical Center

Ingredients

For the Salad

4 Ears Corn on the Cob
½ Pint Cherry Tomatoes *Halved*
4 oz Small Red Potatoes *Quartered*
6 leaves Basil *Chiffonade for garnish*

For the Vinaigrette

4 oz Fresh Basil
½ tsp Dijon Mustard
2 oz Champagne Vinegar
4 oz Extra Virgin Olive Oil
Salt
Pepper

Procedure

Clean Corn cobs and rub with Olive Oil, Salt, and Pepper
Place on grill over indirect heat, turning occasionally until slightly colored
If grill is unavailable, roast in a hot oven at 400 degrees for 10 minutes until slightly colored
Remove from heat and cut kernels off husk and place in mixing bowl

Place potatoes in a small pot of cold water
Bring to boil and boil for about 6 minutes or until the potatoes are tender but not mushy
Drain and add to mixing bowl with corn

Add cherry tomatoes to mixing bowl and basil chiffonade
Add vinaigrette a little at a time and toss to coat.

Loosely cover and place bowl in refrigerator to cool completely 1-2 hours before serving.

Do not hold for more than 48 hours

Pairs well with grilled chicken, pork chops, or broiled fish