



MARINATED CORN SALAD

Salad

- 2 24-ounce bags frozen whole kernel corn
- 8 ounces Monterey Jack cheese, cubed
- 1 sweet red pepper, diced
- 1 sweet green pepper, diced
- 1 medium red onion, diced

Dressing:

- 1/3 cup olive oil
- 3 tablespoons white wine vinegar
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/8 teaspoon ground red pepper

Cook corn. Cool. Add cheese, peppers, onion. Combine dressing ingredients and toss all together. Refrigerate overnight, tossing occasionally.

Optional: 1/4 tsp. ground cumin

Optional: 1/2 cup sliced black olives

This is always a hit at a picnic, staff meeting, “dinner on the ground,” etc.

Adapted from a recipe by Ron Day