



## Recipe From Phyllis' Kitchen



[www.phyllisfitzgerald.com](http://www.phyllisfitzgerald.com)

### SUMMER SALAD

1 pound of green beans  
4 ears of corn (or 2 cups frozen corn)  
1 basket of cherry tomatoes  
1 bunch of basil (, about 2 cups, leaves picked off the stems)  
Olive oil  
1 lemon (substitute a light vinegar if needed)  
Salt and pepper

1. Place a large pot of salted water on the stove. While it boils, cut tips off green beans and slice in thirds, shuck the corn, and slice tomatoes in half.
2. Once the water is boiling, blanch green beans for two minutes. Use a frying spoon to scoop them out into an ice water bath.
3. Blanch the corn for one to two minutes, then place each cob in an ice water bath for two to three minutes until cool, before cutting the corn off the cob (I like to do this in a shallow bowl holding the cob upright).
4. Make the sauce: With a food processor or blender, blend the basil, a decent-sized glug of olive oil, and a pinch of salt until smooth.
5. Combine corn, green beans, and tomatoes in a bowl. Toss lightly with basil sauce then add lemon, salt, and pepper to taste. Serve as a side with your favorite grilled foods. Serves six.