

Sliced Tomatoes with Corn and Basil
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Popular heirloom fruits and vegetables such as tomatoes, corn, potatoes, and beets--available at farmers' markets--are flavorful alternatives to store-bought varieties.

Prep: 20 minutes
Cook: 2 minutes

4 ears Silver Queen or other sweet corn (2 1/2 cups kernels)
1 tablespoon rice wine vinegar
1 tablespoon olive oil
1/4 teaspoon sea salt
1/8 teaspoon freshly ground pepper
6 fresh basil leaves, cut into very thin strips, divided
2 pounds heirloom tomatoes (such as Cherokee Purple, German Johnson, or Striped German) or any good ripe summer tomatoes, sliced
1 pint Sungold, cherry, or grape tomatoes, cut in half
Rice Wine Vinaigrette with Herbs

1. Cut corn kernels off the cob directly into a bowl, and toss with vinegar. Heat oil in a sauté pan over medium-high heat until hot, and add corn mixture. Season with sea salt and pepper. Cook, stirring, about 2 minutes or until corn is slightly steamed. Remove from heat, and stir in half the basil.

2. Arrange heirloom tomato slices on a platter or individual plates. Add Sungold tomato halves, and top with corn mixture. Drizzle with Rice Wine Vinaigrette with Herbs, and top with remaining basil. Season with additional sea salt and pepper just before serving.

Yield: Makes 4 to 6 servings

Rice Wine Vinaigrette with Herbs

Prep: 10 minutes.

This recipe goes with Sliced Tomatoes with Corn and Basil.

3 tablespoons rice wine vinegar
1 tablespoon light soy sauce
Juice of 1 lime (about 2 tablespoons)
1/8 teaspoon sea salt
1/4 teaspoon freshly ground pepper

2 tablespoons canola, safflower, or olive oil
2 tablespoons chopped fresh cilantro
2 tablespoons chopped fresh chives

Combine vinegar and next 4 ingredients in a small bowl. Slowly whisk in oil until well blended. Stir in cilantro and chives. Use immediately, or store in an airtight container in the refrigerator until ready to use; bring to room temperature, and stir or shake to mix.

Yield: Makes 1/2 cup