Tomato and Corn Salad

Gather

3 Ears	Sweet Corn	1-2 Pint	Cherry/Grape/other small tomato
½ oz	Fresh Chives	1	Scallion
1 Tbsp	Champagne Vinegar	4 Tbsp	Duke's Mayonnaise
½ oz	Other fresh herbs if desired	½ Tsp	Sugar
3-4	Radishes		
1	Mild hot pepper such as a Fresno		

Prep

Shuck and Blanch Corn - 2 minutes in boiling water then move to cold water
Mince Chives
Thinly Slice Scallion
Cut tomatoes in ½ or ¼ depending on size
Mince other Herbs
Thinly Slice Radishes
Remove Seeds and Mince chile pepper

Cook

1. Add vinegar, sugar, and mayonnaise to a mixing bowl, season with salt and pepper and whisk to combine
2. add chives, scallions, chile pepper, and other herbs if using, mix.
3. Cut corn kernels off of cob.
4. Add Corn, Radish, and Tomatoes, toss to coat and taste for seasoning.