



Summery Corn Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 or 3 ears corn, with husk left on - 1 red bell pepper - 1 sweet white onion - 1 lime - salt - black or white pepper - paprika (optional) - a few sprigs thyme (optional)

Instructions

This is an easy thing you can make on the grill so you don't always feel like a carnivorous predator when you fire it up! It's totally awesome, and when you make it with thyme and white pepper, it has a really interesting old-fashioned taste. 1. Take off the outer layers of corn husk, leaving the last layer attached, and clean off the corn silk. Sprinkle with salt. Wrap the last layer back on. 2. Peel the onion. Cut in half. 3. Grill the corn and onion. Meanwhile, roast the bell pepper—hold it in flames until the skin bubbles and blackens all over, turning as you need. Put it in a paper bag and twist it up. 4. The pepper needs to sit in its bag for like ten minutes, and while it's sitting, cut the corn kernels off the cob into a bowl, and dice the onion into the same bowl. Make sure the onion dice are no larger than the corn. 5. When it's time, take the pepper out of the bag and rub off the skin with your fingers. Cut out the stem and seeds, and dice it the same size as the other stuff. 6. Juice **half** the lime into your bowl, add salt and pepper to taste, stir it up, and **taste it** before you add the rest of the lime. Depending on how good your corn and pepper are, and your taste, you may want more or less. 7. Optionally, garnish with a colourful mixture of minced thyme leaves and paprika.