



Corn and Tomato Salad with Mustard-Cumin Vinaigrette

This mellow salad brings some new flavors to the Thanksgiving table. The crisp combination of corn, tomatoes, and cumin is a charming contrast to the heavy, rich foods of the season. We also love this for luncheons during the holiday weekend.

Makes 6 cups (8 $\frac{3}{4}$ -cup servings)

4 cups frozen or fresh corn (cut from 8 ears)	1 tablespoon Dijon mustard
$\frac{1}{4}$ cups chopped red onions	1 tablespoon balsamic vinegar
12 cherry tomatoes, quartered	2 tablespoons red wine vinegar
$\frac{1}{2}$ cup chopped fresh parsley	$\frac{3}{4}$ cup extra-virgin olive oil
$\frac{1}{2}$ teaspoons cumin	$\frac{1}{2}$ teaspoon salt
	Freshly ground pepper

1. If you are using fresh corn, shuck it partially (let a few of the outer leaves remain), and boil for 8 minutes in a large pot of salted water. Remove from the water and let cool. (You can cook the corn well in advance and refrigerate it until ready to use.) Slice the kernels from each ear. If you are using frozen corn, use the loose kind packed in plastic bags. Allow the corn to defrost.

2. In a large bowl, combine the corn, onions, tomatoes, and parsley. Stir.

3. Combine the remaining ingredients in a screw-top jar or small bowl. Shake vigorously or stir to emulsify.

4. Pour the vinaigrette over the corn mixture and stir to combine. Serve or refrigerate until ready to use. This salad will keep for several days in the refrigerator.

VARIATION: A nontraditional but appealing variation is to add $\frac{1}{2}$ cup of crumbled feta cheese to the salad.

ADVANCE PREPARATION: Can be prepared 2 days ahead, but don't add the tomatoes until ready to serve. Cover and refrigerate.