Corn, Tomato, and Cucumber Salad
Makes about 8 servings

Ingredients:
- 4 ears of corn, cooked (to equal about 2 to 2½ cups corn kernels)
- 2 large ripe tomatoes
- 2 medium cucumbers
- ½ cup lime juice (or white wine vinegar)
- ½ teaspoon sugar
- 2 tablespoons olive oil
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 medium red onion, diced
- 6 tablespoons parsley

Directions:
1. Cut kernels from corn and place in medium bowl.
2. Seed and dice the tomatoes and cucumbers and add to the bowl.
3. In a smaller bowl, whisk together lime juice, sugar, oil, salt, and pepper. Stir in red onion and set aside.
4. Toss corn, tomatoes, and cucumbers with dressing.
5. Season with additional salt and pepper, if desired. Add chopped parsley or cilantro just before serving.

Source: Vegetable of the Month Club submitted by Cayuga County CCE