Recipe of the Month

Raw Corn and Radish Salad with Spicy Lime Dressing

How to Make It

• 6 medium radishes, halved and thinly sliced crosswise
• 4 cups fresh corn kernels (from 4 ears)
• Kosher salt and freshly ground pepper
• 1/4 cup vegetable oil
• 1/4 teaspoon cumin
• 1 1/2 teaspoons honey
• 1 small jalapeño, seeded and coarsely chopped
• 2 tablespoons fresh lime juice

Ingredients

1. Bring a large pot of salted water to a boil. Add the corn and cook until tender, about 5 minutes. Drain and run under cold water to cool. Return to the pot. Add the radishes, parsley, red onion, and dressing. Season with salt and pepper.

2. In a large bowl, toss the corn with the radishes, parsley, red onion and dressing. Season with salt and pepper.

3. Whisk together the oil, cumin, honey, jalapeño, and lime juice in a small bowl. Pour over the salad. Toss to coat. Serve at room temperature.

Recipe courtesy of Food & Wine