

Green Bean Salad



Finding ourselves with an abundance of green beans every summer resulted in my developing this salad recipe which I have tweaked many times. The corn was an addition when I had three cooked ears left over one day. The original recipe had crumbled blue cheese or feta. Feel free to experiment and enjoy this on a hot summer night – full of the flavors of summer.

1 Lb green beans (or 5-6 handfuls) washed and trimmed

1 container (pint) grape or cherry tomatoes – cut in half

2-3 ears corn cooked cut off the cob

½ cup minced herbs (basil, parsley are what I usually use)

¼ cup olive oil

2 T lemon juice or red wine vinegar or combination

Salt and Pepper

Blanch the green beans in hot water and then submerge in cold water/ice to keep them from cooking. When they are cool combine in a bowl with the corn herbs and tomatoes. Meanwhile whisk the olive oil and lemon juice/vinegar in a bowl and pour over the vegetables in bowl. Toss to coat and salt and pepper to taste. Best if you let the flavors blend before serving. Optional: other vegetables, chives and feta or blue cheese.