California Salsa

Makes about 4 cups

From Smith & Hawken, The Gardner’s Community Cookbook, © 1999 – this is one of my all-time favorite summer cookbooks around!!

4 medium ears of corn

1 medium red onion, chopped

2 heaping c. cherry tomatoes, preferably a mix of red and yellow, stemmed and halved

3 bunches green onions (scallions), trimmed and thinly sliced to make about 3 c.

½ c. chopped fresh cilantro leaves

2 Tbsp. balsamic vinegar

2 tsp. ground cumin

1 tsp. salt

½ tsp. black pepper

1. Bring a large pot of water to a boil. Drop in the corn, return to the boil, and cook for 5 minutes. Drain and cool. Cut the kernels off the cob.
2. Transfer the kernels to a large bowl and add the remaining ingredients. Toss gently to mix and set aside at room temperature for 1 hour. Serve at room temperature or refrigerate for up to 3 days.