Tomato and Fresh Corn Salad with Shallot Vinaigrette

Adapted slightly from Molly Wizenberg's memoir, Delancey



VINAIGRETTE:
1/2 extra virgin olive oil
1/4 cup sherry vinegar
1 teaspoon Dijon mustard
1 small shallot, minced
2 pinches salt, or more to taste
1/4 teaspoon sugar, or more to taste
Freshly cracked black pepper to taste
SALAD:
4 large tomatoes, sliced
1 cup cherry tomatoes, halved
3/4 cup fresh corn, cut off the cob
6 whole basil leaves, thinly sliced
Fleur de sel or sea salt flakes, to taste

Yield: 4 servings (and extra vinai

Per Serving (excluding unknown items): 304 Calories; 28g Fat (78.6% calories from fat); 2g Protein; 15g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 102mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 5 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 4

1. DRESSING: Put all ingredients in a screw top glass jar. Tightly close the jar and shake vigorously. Put aside until ready to dress the salad, or store in the fridge if you're making it ahead of time.
2. SALAD: Place the sliced tomatoes on a large serving platter (or divide between individual serving plates). Scatter corn kernels over the tomatoes. Season with fleur de sel, then drizzle generously with vinaigrette. Sprinkle with the fresh basil. Serve immediately with crusty bread to mop up the juices.