

Salt and Serenity

Tomato-Corn Salsa

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3 ears corn, kernels cut from cobs (2 1/4 cups)
1/4 teaspoon baking soda
Salt and pepper
2 tablespoons lime juice
1 tablespoon vegetable oil
1/2 teaspoon honey
1 tomato, cored, seeded and cut into 1/4-inch pieces
1 shallot, minced
1 jalapeño pepper, stemmed, seeded, and minced
1/4 cup chopped fresh cilantro

1. Bring 2 cups water to boil in small saucepan over high heat. Stir in corn, baking soda, and 1/4 -teaspoon salt; remove pan from heat and let stand for 10 minutes. Drain corn and let cool slightly, about 10 minutes.
2. Whisk lime juice, oil, honey, and 1/8 teaspoon salt together in bowl. Add corn, tomato, shallot, jalapeño, and cilantro to lime juice mixture and toss to combine. Let stand for 10 minutes. Season with salt and pepper to taste; serve.