

GRILLED CORN AND TOMATO SALAD WITH BASIL OIL
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for basil oil
1 cup basil leaves
1/2 cup olive oil
1/2 tsp salt

for the salad:
2 ears of corn, husks removed
2 Tbs olive oil
salt and pepper
2 large beefsteak tomatoes



Make the basil oil: bring a pot of water to boil, add the basil leaves and blanch them for 10 seconds. Immediately drain them and plunge them in a bowl with ice water to stop cooking. Drain the leaves again, squeeze them to remove excess water, and place over paper towels to dry. Chop the basil coarsely and add into a blender. Add the oil and salt, blend to form a puree. Let the puree settle for about 30 minutes, strain through cheesecloth or a chinois, pressing the leaves to release all the oil. Keep in the refrigerator until ready to use.

Prepare the corn: break the corn cobs in half, toss them with the olive oil, season with salt and pepper and cook them over a hot grill until browned in spots (about 2 minutes on each side, six minutes total). When cooked, return them to the bowl and allow them to cool. When you can handle them, cut off the kernels (lengthwise) with a large knife, and then set the cut corn aside until you're ready to assemble the salad.

Make the salad: Slice the tomatoes 1/2 inch thick and season with salt and pepper. Arrange the slices on a plate, scatter the corn kernels over them and drizzle with basil oil.