

## Potato, Corn, and Cherry Tomato Salad with Basil Dressing

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Can be prepared in 45 minutes or less

Serves 8

### INGREDIENTS

- 2 tablespoons white-wine vinegar
- 1/2 cup olive oil
- 1 cup packed fresh basil leaves
- 2 1/2 pounds small red potatoes
- the kernels cut from 6 cooked ears of corn
- 1/2 pound cherry tomatoes, halved

### PREPARATION

In a blender or food processor blend together the vinegar, the oil, the basil, and salt and pepper to taste until the dressing is emulsified. In a large saucepan combine the potatoes with enough cold water to cover them by 2 inches, bring the water to a boil, and simmer the potatoes for 15 minutes, or until they are tender. Drain the potatoes, let them cool, and quarter them. In a large bowl combine the corn, the potatoes, the tomatoes, the dressing, and salt and pepper to taste and toss the salad gently.