Corn, Cucumber and Maine Blueberry Salad
Yield: 8-6 oz. portions

6 ears Fresh Corn, lightly steamed, kernels removed
1 each English Cucumber, chopped
1 c. Maine Blueberries
¼ c. Red Onion, chopped
¼ c. Cilantro, chopped (reserve 1 tsp. for dressing)
1 ea. Jalapeno Pepper, seeded and finely chopped
2 Tbsp. Lime Juice
½ Tbsp. Lime Zest, finely chopped
2 Tbsp. Olive Oil
1 Tbsp. Honey
½ tsp. Ground Cumin

1. Combine corn, cucumber, blueberries, onion and cilantro in a bowl.

2. Whisk together lime juice, zest, olive oil, honey, cumin and 1 tsp. cilantro.

3. Gently toss dressing with corn mixture. Allow to marinate for up to 1 hour, refrigerated. Serve with a garnish of lime.