



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.