

## So Long, Summer Corn Salad



### INGREDIENTS:

6 ears of fresh corn  
1 large shallot, minced  
1/3 cup lemon juice  
1/2 tsp fine-grain sea salt  
2 tbsp brown sugar  
3 tbsp sunflower oil  
3/4 cup toasted pumpkin seeds  
3/4 cup toasted sunflower seeds  
1 tsp oregano or chives

### INSTRUCTIONS:

1. Shuck the corn and cut the kernels from the cobs. Place corn kernels in a medium bowl with the shallot and set aside.
2. Combine lemon juice, salt, and sugar in a small bowl. Slowly add the oil, whisking vigorously until the dressing comes together.
3. Just before serving, add both seeds to the bowl of corn along with about two-thirds of the dressing. Toss well. Add more dressing to taste. Sprinkle with oregano.
4. Enjoy!

