

TANGY CORN AND TOMATO SALAD

SERVES 8 – 10

Adapted from *Atlanta at Table*, Frances Schultz

Spread the tomatoes and cucumbers on paper towel. Salt and let drain for 15 – 30 min. Pat dry.

Drain the corn and pat with paper towel to remove additional moisture.

Mix sour cream, mayonnaise, and white wine vinegar.

Toss with vegetables.

Salt and pepper to taste.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. It will also keep a day or two for yummy leftovers.

INGREDIENTS

3 med tomatoes, seeded and chopped

3 Persian cucumbers, chopped

3 cups shoepeg corn

1 red bell pepper, chopped

A jalapeño pepper, seeded and chopped

½ sm med purple onion, finely chopped

½ cup sour cream

2 tbsp mayonnaise

1 tbsp white wine vinegar

Salt and pepper to taste

