

Sweet Corn and Basmati Rice Salad

Ingredients:

- 2 Tbsp. Red wine vinegar
- 1 Tbsp. Dijon mustard
- ½ cup plus 1 Tbsp. extra virgin olive oil
- 3 large ears yellow corn husked
- 1 cup chopped green onions
- 2 ¼ cups water
- 1 ½ cups basmati rice
- ½ tsp. Salt
- 1 ¼ cups coarsely chopped toasted pecans
- 3 bunches watercress (about 12 oz total) stems discarded

Directions:

1. Whisk red wine vinegar and mustard in a large bowl to blend. Gradually whisk in ½ cup oil. Season vinaigrette to taste with salt and pepper.
2. Using a large sharp knife, cut corn kernels from cob. Heat 1 tbsp. Oil in a large heavy skillet over medium high heat. Add green onions; sauté 30 seconds. Add corn; sauté until corn is crisp tender, about 5 minutes. Season with salt and pepper. (Vinaigrette corn mixture can be made one day ahead. Cover separately; chill. Re-warm corn mixture over medium hi heat and re-whisk vinaigrette before using.)
3. Bring 2 ¼ cups water to a boil in a heavy medium saucepan. Rinse rice in a strainer. Add rice & ½ tsp salt to boiling water. Reduce heat to low. Cover and cook until water is absorbed and rice is tender, (do not stir) about 20 minutes. Remove from heat. Let stand five minutes. Fluff with a fork.
4. Mix rice, pecans and corn mixture in a large bowl. Mix in vinaigrette and watercress. Season with salt and pepper. Serve warm or at room temperature.

Makes 8 servings