**Fresh Corn Salad**

Ingredients

* 2 tablespoons extra-virgin [olive oil](https://www.thespruceeats.com/best-olive-oil-4690453)
* 1 tablespoon white wine vinegar, or lemon juice
* 1 small clove garlic, minced -**optional**
* 1/2 teaspoon sea salt
* 2 to 3 medium ears corn
* 1 to 2 cucumbers, if available from the garden
* 250g red & green tomatoes, cut into small even pieces.
* 1 small red onion, or spring onions cut finely
* ½ cup chopped fresh *basil*, *mint*, or *parsley*

Steps to Make It

1. In a small bowl, whisk together oil, vinegar or lemon juice, garlic (if using), and salt.
2. Shuck the corn and [cut off kernels](https://www.thespruceeats.com/how-to-cut-corn-from-cobs-3034276).
3. Peel the cucumbers and cut them in half lengthwise. Use a spoon to scrape out and discard the watery seeds in the centre. Dice the cucumbers fairly small and add them to bowl.
4. Cut the tomatoes into even pieces, if long cut them into lengths then dice. Remove any seeds that are overly ripe and juicy.
5. Cut off the stem end of the onion and cut it in half lengthwise. Remove and discard the peel. Hold onto the end to keep the onion halves steady as you dice the onion. (cut them length ways then across, dice them as fine as you can). To make the onion a little milder, feel free to put the onion in a strainer and rinse it with cool water. Drain completely. Spread the diced onion on layers of paper towels to dry before adding to the bowl.
6. Toss the vegetables with the dressing well. For an extra burst of flavour, add minced fresh herbs on top before serving.
7. Serve immediately or store in the fridge. Toss again before serving.