



Surplus Sweet Corn Salad

From the kitchen of B.J. Thompson

Note** Add your favourite salad dressing to give this recipe your own personal touch. I made this with two different dressings that were equally well received (Ranch and Sweet Onion.)

Note** This recipe is easy to double and keeps overnight very well.

4-6	cobs of sweet corn, cooked and chilled overnight
¼ C	diced tomatoes
1/3 C	diced red onion
½ C	bacon bits
½ C	shredded cheese
½ C	your favourite salad dressing
	black pepper to taste

1. Slice the kernels off the cobs of sweet corn.
2. In a large bowl, mix all the ingredients together. Stir well.
3. Garnish with fresh parsley or dill (if desired.)