

Corn and Tomato Salad

Servings: 4

Source: New York Times, Mark Bittman, 8/19/09

Ingredients

- ¼ lb. Bacon, Chopped
- 1 small Red Onion, Chopped
- 4 Corn, stripped of their kernels
- 1 Lime, Or More To Taste
- 2 cups Cored And Chopped Tomatoes
- 1 medium Ripe Avocado, Pitted, Peeled And Chopped
- 2 Fresh Small Chilies - like Thai, seeded and minced
- Salt And Pepper
- ½ cup Chopped Fresh Cilantro, More Or Less

Method

1. Cook bacon in large skillet over medium-high heat until it begins to render fat; add onion and cook until just softened, about 5 minutes, then add corn. Continue cooking, stirring or shaking pan occasionally, until corn begins to brown a bit, about 5 more minutes; remove from heat and let cool for a few minutes. Drain fat if you wish.
2. Put lime juice in a large bowl and add bacon-corn mixture; then toss with remaining ingredients. Taste, adjust the seasoning and serve warm or at room temperature.