

Farro, Corn, Plum Salad with Nuoc Cham Dressing

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Ingredients

Nuoc Cham

- juice of 2 limes
- 3 tbsp fish sauce
- 2 tbsp seasoned rice vinegar
- 1 tbsp light or dark brown sugar
- 2 cloves garlic, finely chopped

Salad

- ½ cup semi-pearled farro
- 1 tsp kosher salt
- 3 ears corn, husked
- 4 red plums, cut into wedges
- 2 red or green Thai chiles, thinly sliced
- ⅓ cup chopped mint
- ½ cup chopped Thai basil or cilantro, plus leaves for serving

Method

Nuoc Cham

1. Whisk the lime juice, fish sauce, vinegar, brown sugar, and garlic in a small bowl until the sugar is dissolved; set the dressing aside. The dressing can be made 1 day ahead — cover and chill.

Salad Assembly

1. Bring the farro, 1 tsp salt, and 1 quart water to a boil in a medium pot. Reduce the heat, cover, and simmer until the farro is tender but still chewy, 20 to 25 minutes. Drain off any excess liquid and let cool. (I use quick farro, so follow those directions.)
2. Prepare a grill for medium-high heat. Grill the corn, turning occasionally, until the kernels are charred, 10 to 15 minutes. Transfer to a cutting board and let sit until cool enough to handle. Cut the kernels from the cobs. (I used frozen kernels and fried them in a dry pan until bits of brown showed.)
3. Combine the farro, corn, plums, chiles, mint, and ½ cup Thai basil in a large bowl and drizzle the reserved dressing over; toss to coat. Taste and season the salad with more salt if needed. Transfer to a platter and top with more Thai basil leaves.

DO AHEAD: Farro can be cooked 1 day ahead. Transfer to an airtight container; cover and chill.