

Corn Salad

Recipe By *Brynie Greisman*



Cooking and Prep:  10
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Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegan, Low Fat, Low Carb, Salt Free, Vegetarian, Pescetarian, Gluten Free

Source: Family Table by Mishpacha Magazine

This recipe is based on one from my cousin Pammy. Most corn salads have mayonnaise and sour pickles, both of which contain considerable salt. This one has neither, and yet is very flavorful.

Ingredients (7)

Main ingredients

- 2 cups frozen corn
- 2 different colored peppers, diced
- 1 stalk celery, sliced
- 1 medium red onion, diced

2 tablespoons sugar, or to taste

1 tablespoon oil

3-4 tablespoons vinegar

Start Cooking

Prepare Salad

Photography: Daniel Lailah.

Styling: Michal Leibowitz.

1. Combine all the veggies in a medium-sized bowl or container.
2. Add dressing ingredients and mix thoroughly.
3. Marinate overnight.

Note:

If you happen to be out of celery, sprinkle in some celery seeds. If you don't have that either, wait until you do! Celery adds important crunch here. Also, if you feel the salad needs a bit of extra tang, add a splash of lemon juice – though personally, I found it to be perfect without any additions.