

# Creamy Corn Salad

*This easy Creamy Corn Salad is a must make for your next barbecue or picnic!*

## Ingredients:

6 corn on the cob  
1 red bell pepper  
1/2 red onion

2 tbsp minced parsley  
1/2 cup mayonnaise  
1/3 cup sour cream  
2 tbsp apple cider vinegar

1 tsp paprika  
1/2 tsp black pepper more or less to taste  
1 tsp coarse sea salt more or less to taste  
pinch cayenne pepper optional

## Directions:

**Cooking Corn:** Heat up a large pot of water over medium-high heat and season it generously with salt. Make sure to take off the husk and all the silk threads from the ears of corn before cooking.

Once water starts to boil, lower the heat to medium-low and add corn. Cover the pot and let corn cook for about 10 minutes, until tender.

Take all the corn out onto a cutting board and let it cool enough to be handled.

**Cut Off Corn Kernels:** To cut corn kernels off the cob, stand corn up in a large mixing bowl cut side down. Slice the kernels off with a sharp knife from top to bottom, close to the part where kernels attach to the cob. Turn the ear of corn and repeat slicing the kernels off all the way around.

**To Make Corn Salad:** Finely chop bell pepper and onion and try to keep the size small and uniform. Mince the parsley.

Add corn, vegetables, and parsley into a large mixing bowl and mix it with mayonnaise, sour cream, vinegar, salt, pepper, and paprika.

Mix everything well and refrigerate for a couple of hours before serving.

