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# *Corn and Green Bean Salad*

**Prep Time:** 25 mins

**Rest Time:** 2 h

**Total Time:** 25 mins

## **Ingredients**

- 8 ear(s) corn, on the cob
- 12 ounce(s) beans, green, trimmed and cut into 1/4- to 1/2-inch-long pieces
- 3 tablespoon vinegar, cider
- 1/2 teaspoon salt
- 1/2 teaspoon pepper, black
- 3 tablespoon oil, olive
- 1/3 cup(s) onion(s), red, chopped
- 2 tablespoon parsley

## **Preparation**

1. Husk and silk corn. In a covered 4-quart Dutch oven, cook corn in enough boiling salted water to cover for 5 to 7 minutes or until tender; drain. When cool enough to handle, cut kernels from cobs (you should have about 4 cups kernels).
2. Meanwhile, in a covered medium saucepan, cook beans in a small amount of boiling salted water for 3 to 5 minutes or until crisp-tender. Drain; rinse under cold water. Drain again.
3. In a large bowl, combine cider vinegar, salt, and pepper; whisk in oil. Add corn kernels, green beans, red onion, and parsley; toss to coat. Cover and chill for 2 hours.

