



SUMMER SUCCOTASH SALAD

Demonstration by:

CHEF ROBERTO ALMODOVAR, CLYDE COMMON

Ingredients

- 4 ears corn, shucked
- 2 tablespoons extra-virgin olive oil
- 1 cup diced Spanish onion
- 1 cup peppers (green bell pepper, anaheim, sweet peppers)
- 1 clove garlic, minced
- 2 cups fresh summer beans
- 2 cups halved cherry tomatoes
- Juice of 1 lemon
- Kosher salt and freshly ground black pepper
- 2 tablespoons fresh basil
- 1 tablespoon fresh cilantro

Directions

1. Heat a grill pan over medium-high heat. Grill the corn until lightly charred on all sides, about 10 minutes. Set aside to cool slightly. Cut off the kernels and reserve.
2. Heat the oil in a large sauté pan over medium heat. Add the onion, peppers and sweat until translucent, about 5 minutes. Add the garlic and cook for another minute. Add the beans cook until tender, about 5 minutes. Let cool.
3. In a salad bowl combine corn, onions, peppers, tomatoes and beans. Add lemon juice, basil and cilantro. Add salt to taste.



PAPRIKA AIOLI

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Ingredients

- 1 large egg yolk
- 4 medium garlic cloves, finely grated
- 1/2 teaspoon kosher salt
- 1/2 cup olive oil
- 1/4 teaspoon paprika

Directions

1. Whisk egg yolk, garlic, and salt in a medium bowl to combine.
2. Whisking constantly, add oil, drop by drop at first, then 1/8-teaspoonful at a time as mixture emulsifies and thickens. (Do not add oil too quickly or aioli will break and oil will separate.)
3. Whisk until oil is incorporated and aioli is stiff enough to hold its shape when spooned. Add paprika.