

Corn and Tomato Topping

Author: Maria Provenzano

Ingredients

- 1 cup sliced tomatoes
- 1 cup fresh corn; corn on the cob or frozen corn works
- 1-2 tablespoons chopped parsley
- olive oil
- salt and pepper



Instructions

1. *Coat the corn on the cob with olive oil and place on a preheated grill; turn every few minutes until all sides are cooked (the corn can also be cut off the cob and cooked in a sauté pan instead)
2. *Allow to cool; then cut the corn off the cob and place in a large bowl
3. *Add in the sliced tomatoes
4. *Drizzle with a small amount of olive oil, chopped parsley, and toss together
5. *Salt and pepper to taste
6. *Place over a perfectly grilled hot dog placed in a grilled bun

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/summer-sides-and-grilling-with-hebrew-national/>