



Corn and Bacon Salad

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

This is a great recipe that I've modified over the years. The flavors are terrific and the ingredients and ratios are very flexible. Adapt it to make it your own specialty. It is a go-to clean-out-the-refrigerator kind of dish. It also stores well and actually tastes better the next day, making it perfect for picnics and potlucks. Serve warm or chilled.

Ingredients

- 5 ears corn
- shucked - 2 teaspoons olive oil - 3 slices bacon
- chopped - ½ pound Yukon Gold potatoes
- cut into 1/2-inch cubes - 1 red bell pepper
- cut into cubes - salt to taste - 1 small red onion
- thinly sliced - 1 tablespoon cider vinegar - ½ teaspoon red pepper flakes
- or more to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Add the corn and cook until slightly soft but still crisp
2. about 5 minutes. Cut corn kernels from the cobs; discard cobs. Heat olive oil in a large skillet over medium heat. Cook and stir bacon in hot oil until browned and crispy
3. 5 to 10 minutes. Transfer bacon to a paper towel-lined plate to drain
4. reserving drippings in the skillet. Cook potatoes
5. stirring occasionally
6. in the same skillet over medium heat until potatoes are golden brown
7. about 5 minutes. Add red bell pepper and salt; cook and stir until peppers are tender
8. about 5 minutes more. Stir corn kernels into potato mixture and cook until corn is heated through
9. about 5 minutes. Pour corn-potato mixture into a large bowl. Add bacon
10. red onion
11. cider vinegar
12. and red pepper flakes; toss to combine. Cook's Note: You can use 3 cups thawed frozen corn for the fresh corn
13. and any color bell pepper you like. You can substitute rice vinegar for the cider vinegar
14. and onion powder for the red onion.