



Blueberry, Corn and Feta Salad

Ingredients

- 3-4 cups fresh corn removed from the cob
- 1 cup blueberries
- 1 large, unpeeled, hothouse cucumber, seeded and chopped
- 3/4 cup green onion, sliced
- 1/4 cup [Fustini's West Michigan Blueberry balsamic](#)
- 1 tablespoon [Fustini's Walnut oil](#)
- 1-2 tablespoons [Great Lakes Pure Honey](#)
- 1 tablespoon [Fustini's Vinoso vinegar](#)
- 1/2 cup [Fustini's 12 Year White balsamic](#)
- 1 large garlic clove, pressed or finely chopped
- salt and pepper to taste
- 1/2 cup fresh cilantro chopped
- 4 ounces feta cheese (or goat cheese)

Sharon's Hint

Add grilled shrimp, chicken or salmon for a light main course.

Directions

Step 1.

In a large bowl, mix together corn, blueberries, cucumber and onion. Set aside.

Step 2.

Whisk together blueberry balsamic, walnut oil, Vinoso vinegar, 12 Year White balsamic, honey and garlic in a medium bowl. Season with salt and pepper.

Toss salad with dressing, fold in cilantro and feta before serving.