



# FRESH CONNECT BUCKS COUNTY

*recipe*

## INGREDIENTS

2 medium onions (use new onions if you can find them)  
5 tablespoons olive oil, divided  
Salt  
1 yellow summer squash  
2 small ears corn, blanched  
1 scallion, finely chopped (or use fresh green onion tops if you have them)  
2 cups Sungold tomatoes (or other small, sweet tomatoes)  
Coarsely ground black pepper  
2 teaspoons sherry vinegar  
1 teaspoon honey  
10 large basil leaves

SERVING SIZE: 6

## Tomato Salad

NAME OF DISH

INSTRUCTIONS Heat the oven to 400 degrees F. Peel and slice the onions into 1/2-inch rings, and then arrange them on a rimmed baking sheet. Drizzle the onions with 2 tablespoons of the olive oil, sprinkle generously with salt, and smush everything around to coat the onions on both sides. Roast them for about 40 minutes, flipping them over halfway through, until they're brown and soft. Let the onions cool and then roughly chop them. Set aside. Dice the squash (aim for 1/4 inch) and put it in a large bowl; you should have about a cup. Strip the kernels from the ears of corn and add them to the bowl with the squash. Finely chop the scallion and add to the bowl. Halve the tomatoes (or quarter them if they're bigger than a cherry) and add them to the bowl. Add the chopped roasted onions, a tablespoon of olive oil and a few pinches of salt and pepper. Stir everything together gently. In a small bowl, whisk the vinegar with the honey; whisk in the remaining 2 tablespoons of olive oil and some more salt and pepper. Stir about two-thirds of the dressing into the salad, taste, adding more if you like. Roughly chop the basil, stir it into the salad and serve. This salad travels well and is still good the next day; I recommend eating it within 24 hours.

VISIT [BCOC.ORG](http://BCOC.ORG) FOR MORE RECIPES!



# FRESH CONNECT BUCKS COUNTY

*recipe*

## INGREDIENTS

2 medium onions (use new onions if you can find them)  
5 tablespoons olive oil, divided  
Salt  
1 yellow summer squash  
2 small ears corn, blanched  
1 scallion, finely chopped (or use fresh green onion tops if you have them)  
2 cups Sungold tomatoes (or other small, sweet tomatoes)  
Coarsely ground black pepper  
2 teaspoons sherry vinegar  
1 teaspoon honey  
10 large basil leaves

SERVING SIZE: 6

## Tomato Salad

NAME OF DISH

INSTRUCTIONS Heat the oven to 400 degrees F. Peel and slice the onions into 1/2-inch rings, and then arrange them on a rimmed baking sheet. Drizzle the onions with 2 tablespoons of the olive oil, sprinkle generously with salt, and smush everything around to coat the onions on both sides. Roast them for about 40 minutes, flipping them over halfway through, until they're brown and soft. Let the onions cool and then roughly chop them. Set aside. Dice the squash (aim for 1/4 inch) and put it in a large bowl; you should have about a cup. Strip the kernels from the ears of corn and add them to the bowl with the squash. Finely chop the scallion and add to the bowl. Halve the tomatoes (or quarter them if they're bigger than a cherry) and add them to the bowl. Add the chopped roasted onions, a tablespoon of olive oil and a few pinches of salt and pepper. Stir everything together gently. In a small bowl, whisk the vinegar with the honey; whisk in the remaining 2 tablespoons of olive oil and some more salt and pepper. Stir about two-thirds of the dressing into the salad, taste, adding more if you like. Roughly chop the basil, stir it into the salad and serve. This salad travels well and is still good the next day; I recommend eating it within 24 hours.

VISIT [BCOC.ORG](http://BCOC.ORG) FOR MORE RECIPES!