

Stuffed Tomatoes with Chilled Corn and Crab Salad

SERVES 6 AS A SIDE DISH



INGREDIENTS

- 4 firm, ripe tomatoes (about 8 ounces each),
1/8 inch sliced off stem end, cored, and seeded
- 1 teaspoon kosher salt
- 2 tablespoons olive oil
- 3 cups fresh corn kernels
(from about 6 ears of corn)
- 1 small red onion, finely chopped (about 1/2 cup)
- 2 tablespoons fresh lemon juice
pinch of sugar
- 1 teaspoon minced seeded jalapeño
- 3 ounces lump crabmeat (about 3/4 cup)
- 1 tablespoon coarsely chopped fresh basil,
plus small leaves for garnish
- salt and ground black pepper to taste

FIRST

Heat 1 teaspoon oil in a nonstick skillet over medium heat. Add corn, and cook until tender, about 3 minutes. Remove from heat. Stir in onion. Let cool.

Whisk together lemon juice and sugar. Drizzle in remaining tablespoon plus 2 teaspoons oil, whisking until combined.

Combine corn-onion mixture, jalapeño, crabmeat, and basil. Gently stir in lemon dressing, salt and pepper. Cover, and refrigerate until chilled, at least 30 minutes (or up to 2 hours).

WHILE THE SALAD IS CHILLING ★

Sprinkle inside of each tomato with salt and place upside down on several layers of paper toweling; let stand to remove excess moisture, about 30 minutes.

LAST

Roll up several sheets of paper towels and pat inside of each tomato dry. Mound salad into tomatoes. Garnish with small basil leaves and serve immediately.

★ J.NOELLE NOTES

The step of salting and draining the tomatoes is crucial; otherwise, you'll end up with soggy tomatoes.