

## Sweet Summer Corn and Edamame Salad with Walnut-Miso Dressing

From *"The Asian Grill,"* by Corinne Trang (Chronicle Books, \$22.95).

2 ears yellow corn, grilled or steamed

¼ cup shiro-miso (white miso)

¼ cup mirin (sweet sake)

¼ cup rice vinegar

1½ to 2 tablespoons finely grated fresh ginger

1/3 cup walnut halves, toasted and ground, plus 4 to 6 walnut halves, toasted and crushed (optional)

2 tablespoons vegetable oil

3 (14-ounce) bags frozen edamame, steamed and shelled (about 3 cups)

¼ small red onion, minced

▶ Using a large, sharp knife, cut kernels from ears of corn. You should have about 1 cup kernels. In a large salad bowl, whisk together shiro-miso, mirin, rice vinegar and ginger until smooth. Add ground walnuts and oil and stir until well combined. Add edamame and corn kernels and toss. Transfer to a serving dish and garnish with crushed walnuts (if using) and red onion.

Makes 6 to 8 servings.

Nutrition could not be accurately determined.