

Sweet Corn Salad with Pancetta and Mushrooms

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Total **50 min**; Serves **6**

6 large ears of corn, shucked

8 scallions

4 oz. pancetta, cut into ¼-inch dice

½ cup extra-virgin olive oil

12 oz. cremini mushrooms, halved or quartered if large

Kosher salt and pepper

1 tsp. finely grated lemon zest plus ¼ cup fresh lemon juice

½ tsp. honey

1 tsp. apple cider vinegar

4 oz. frisée, white and light green parts only (4 cups), torn into bite-size pieces

2 Tbsp. snipped chives

Shaved Gruyère cheese, for serving

1. In a pot of salted boiling water, cook the corn until crisp-tender, 5 minutes. Let cool, then cut the kernels off the cobs.

2. Meanwhile, in a large cast-iron skillet, cook the scallions over high heat until charred on the bottom, about 3 minutes. Cut into 2-inch lengths.

3. In the same skillet, cook the pancetta over moderate heat, stirring occasionally, until browned, about 5 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Pour off all but 1 tablespoon of fat from the skillet.

4. Heat 2 tablespoons of the oil in the skillet. Add the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring occasionally, until browned, 5 to 7 minutes.

5. In a large bowl, whisk the lemon zest and juice with the honey, vinegar and remaining ¼ cup plus 2 tablespoons of olive oil. Season the dressing with salt and pepper. Add the corn, scallions, pancetta, mushrooms, frisée and chives and toss to coat; season with salt and pepper. Top the salad with shaved Gruyère and serve.
—*Shea Gallante*