

B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



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☎ (800) 330-4064 ext. 117


🖱 www.brcohnoliveoil.com

OLIVE OILS • GOURMET VINEGARS & FOOD PRODUCTS • ULTRA PREMIUM WINES


Grilled Corn Salad

- ¼ cup B.R. Cohn Chardonnay Vinegar
- ¼ cup chopped fresh basil leaves
- 1 tsp sugar
- Salt
- Freshly ground black pepper
- ½ cup B.R. Cohn Organic Oil
- 8 ears corn, grilled in husk, kernels removed
- 1 sweet onion - halved and thinly sliced
- 2 cups cherry tomatoes, halved
- 8 ounces blue cheese, crumbled
- Fresh basil sprigs, for garnish

Combine the vinegar, basil, sugar, ½ tsp of salt, ¼ tsp of pepper and oil in a blender and blend until smooth. Can be made 2 hours in advance and refrigerated. Bring to room temperature before using. Combine the corn kernels, onion and tomato in a large bowl. Add the dressing and toss to coat, season with salt and pepper. Let sit at room temperature 30 minutes before serving. Top with crumbled blue cheese and garnish with basil sprigs just before serving. Salad can be made 1 day in advance and served cold or at room temperature.

 2 Hours

 Serves 4-6

 Pairs with B.R. Cohn Carneros Chardonnay Reserve