

Ace Hardware Recipe of the Week: Grilled Corn Salad on a Weber

With Ace being one of America's best places to buy a BBQ grill, especially with some of the best brands like Weber, Traeger and Big Green Egg at it's more than 4,500 independently owned local stores, it's also a great place to get all types of grilling ideas for all types of grills.

Ace is releasing a special Griller's Recipe of the Week with a little inspiration for our grilling customers from our Ace expert Chef Jason Morse.

And, now, from you. Send your favorite grilling recipe ideas to our Ace Grilling Recipe Desk– media@acehardware.com and we'll evaluate and consider them to highlight alongside Chef Jason's in this new weekly feature.

Without further ado, Ace's inaugural Griller's Recipe of the Week.

Recipe: Grilled Corn Salad

Submitter: Naomi Marko, Ace Hardware Recipe of the week reader from San Antonio, TX

Suggested Grill: Weber Genesis E-325 Indigo Grill, Propane

Yield: 2 People

Prep time: 15 minutes

Cook time: 10-15 minutes

Cook Temp: 400° F

Ingredients:

Measure	Ingredient	Prep Notes
5 Ears	Fresh Corn	Husked with silks removed
1 ½ Tbsp	Extra-Virgin Olive Oil	
2 Tsp	Kosher Salt	
¾ Tsp	Black Pepper	
1 Pint	Halved Cherry Tomatoes	About 2 cups
2 Cups	Packed Arugula	
1	Medium Avocado	Peeled, pitted, and diced
1	Small Red Bell Pepper	Cored and finely chopped
4	Green Onions	Finely chopped
¼ Cup	Chopped Fresh Cilantro	
To taste	Lime Vinaigrette Dressing	

Prep Directions:

- Preheat the grill to medium (about 400 degrees F)
- Rub the corn with olive oil and sprinkle with salt and pepper

Before you start:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, or any cooking tools

Clean out Weber as needed

Cooking directions:

- Grill the corn for 15-20 minutes, rotating every 5
- Remove from the grill and let cool
- Cut the kernels from the cob and transfer them to a large mixing bowl
- Add the cherry tomatoes, arugula, avocado, bell pepper, green onions, and cilantro
- Pour the lime vinaigrette over the salad, and toss to combine
- Serve at room temperature

Products Used:

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| • Weber Genesis E-325 Indigo Grill, Propane | Ace SKU – 8017320 |
| • Weber Grilling Pan | Ace SKU – 8212441 |
| • Manchester Propane Tank, 20 lb | Ace SKU – 8100018 |

About Ace Hardware

Ace Hardware is the largest retailer-owned hardware cooperative in the world with more than 5,500 locally owned and operated hardware stores in approximately 70 countries. Headquartered in Oak Brook, Ill., Ace and its subsidiaries operate an expansive network of distribution centers in the U.S. and have distribution capabilities in Ningbo, China; Colon, Panama; and Dubai, United Arab Emirates. Since 1924, Ace has become a part of local communities around the world and known as the place with the helpful hardware folks. For more information, visit acehardware.com or newsroom.acehardware.com.

Additional assets available online:  [Photos \(1\)](#)

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