

Shooepeg Corn Salad: Cool, Creamy, and Perfect for Summer

Shooepeg Corn Salad: A Cool & Creamy Summer Side



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INGREDIENTS

- 1 Cup Sour Cream
- 1/2 Cup Mayonnaise
- 2 Tbsp Vinegar
- 1 Tsp Celery Seed
- 1 Tsp Salt
- 1 Tsp Pepper
- Three 15 oz Cans White Shooepeg Corn, drained
- 1 Pint Cherry Tomatoes, halved
- 2 Green Peppers, seeded and diced
- 2 Cucumbers, peeled and diced

Ingredient Notes:

Shooepeg Corn: A sweeter, white variety of corn-sub with sweet white corn if unavailable.

Tomatoes: Cherry or grape tomatoes work best; drain well to avoid excess liquid.

Cucumbers: English cucumbers are a great option if you prefer fewer seeds.

How to Make Shooepeg Corn Salad:

1. Make the Dressing:
2. Prep the Veggies:
3. Combine Everything:
4. Chill:

Tips for Success:

Chill time is key: The longer it sits, the better it tastes-perfect for make-ahead prep.

Drain well: Be sure to drain canned corn and any

watery veggies to keep the dressing thick.

Add-ins: A handful of diced red onion, chopped parsley, or shredded cheddar can add fun twists.

Serving Suggestions:

Pairs perfectly with BBQ favorites like grilled chicken or ribs

Serve with a side of caramel apple nachos for a sweet-salty combo

Round out a picnic spread with no-bake Oreo cream pie as dessert

Add a scoop to your sandwich plate for a refreshing crunch

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[These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#)

Final Thoughts:

DIRECTIONS

1. **Make the Dressing:** In a small bowl, whisk together sour cream, mayonnaise, vinegar, celery seed, salt, and pepper until smooth and well combined.
2. **Prep the Veggies:** While the dressing rests, dice your cucumbers and green peppers, and halve the cherry tomatoes.
3. **Combine Everything:** In a large bowl, mix the drained corn, chopped vegetables, and dressing. Stir until everything is evenly coated.
4. **Chill:** Cover and refrigerate for at least 2 hours to let the flavors meld and the salad chill thoroughly.
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15. These : Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat
16. These : Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
17. Final Thoughts: Shooepeg Corn Salad is everything a summer salad should be-cool, creamy, crunchy, and easy. It's the kind of dish you'll make once and then crave all season long. Perfect for potlucks, cookouts, or just a laid-back lunch on the patio.
18. If you whip up a batch, tag @chefmaniac and share your version! And don't forget to subscribe for more recipes that keep things fresh, simple, and absolutely delicious. ???

SWAPS & NOTES

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