Shrimp with Charred Corn Salad

1 Tablespoon slat

1 pound shrimp, peeled and deveined

corn kernels from 4 ears

1 cup red bell pepper, sliced thin

1 cup red onion, sliced thin

2 Tablespoons fresh chives, chopped

2 Tablespoons white wine vinegar

1 Tablespoon olive oil

1/2 teaspoon chili powder

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Add salt to 1 quart water. Stir until dissolved. Add shrimp and cover.

Place in refrigerator for 30 minutes.

Heat cast iron skillet and add corn, bell pepper and onion.

Cook 5 minutes until vegetables are tender and slightly charred.

Transfer corn mixture to a bowl. Stir in chives, vinegar and oil.

Wipe skillet clean. Pat shrimp dry with paper towels and sprinkle with chili powder.

Add shrimp to skillet and cook 1 minute on each side.

Serve shrimp with salad.