



2008  
Colorado State Fair  
“Duelling Cooks” Challenge



**Grilled Corn & Cantaloupe Vinaigrette Salad**

*Chef Justin Barbour and Sherry Feucht*

*Third Place*

2 ears Corn, grilled  
1 Rocky Ford Cantaloupe, cubed

**Vinaigrette:**

1 Tbsp. Red Wine Vinegar  
1 Tbsp. White Wine Vinegar  
1/4 tsp. Vanilla  
1 tsp. Mint  
2 Tbsp. Olive Oil  
1 Tbsp. Honey

Grill corn on grill pan then take corn off cob. Cube cantaloupe and combine in bowl. Make vinaigrette by combining all ingredients. Place dressing on top of salad at service.

