

# Crab, Corn, and Tomato Salad with Lemon-Basil Dressing

1 tablespoon grated lemon rind  
5 tablespoons fresh lemon juice, divided  
1 tablespoon extravirgin olive oil  
1 teaspoon honey  
1/2 teaspoon Dijon mustard  
1/4 teaspoon salt  
1/8 teaspoon freshly ground black pepper  
1 cup fresh corn kernels (about 2 ears)  
1/4 cup thinly sliced basil leaves  
1/4 cup chopped red bell pepper  
2 tablespoons finely chopped red onion  
1 pound lump crabmeat, shell pieces removed  
8 (1/4-inch-thick) slices ripe beefsteak tomato  
2 cups cherry tomatoes, halved

Combine rind, 3 tablespoons juice, and next 5 ingredients (through black pepper) in a large bowl, stirring well with a whisk. Reserve 1 1/2 tablespoons juice mixture. Add remaining 2 tablespoons juice, corn, and next 4 ingredients (through crab) to remaining juice mixture; toss gently to coat.

Arrange 2 tomato slices and 1/2 cup cherry tomatoes on each of 4 plates. Drizzle about 1 teaspoon reserved juice mixture over each serving. Top each serving with 1 cup corn and crab mixture