

## Garden to Fork – Sweet Corn Relish

This quick and easy recipe turns everyday corn into a gourmet relish!

### Ingredients

- 2 TBSP EVOO
- 1 chopped red onion
- 2 jalapenos – seeded and finely chopped
- 2 cups fresh corn kernels (about 3-4 ears)
- ½ tsp. sea salt
- ¾ tsp. crushed red pepper
- 3 TBSP fresh lime juice
- Optional ¼ cup each of diced red and green peppers

### Recipe steps

- Heat oil in skillet. Add onion, jalapenos and optional peppers. Cook 1 minute
- Add corn. Cook 5 minutes
- Remove from heat and toss in remaining ingredients

Makes 2 ¼ - 2 ½ cups

Use as a condiment for grilled meats, mix into salads, or serve as a dip with chips.



Enjoy! Alaine