



The Edible Garden

Recipe featured at Garden-to-Table Weekend featuring peaches, August 15

Grilled Corn with Peach Salsa

By: Leda Meredith, author of *The Locavore's Handbook: The Busy Person's Guide to Eating Local on a Budget*

Serves 4

Ingredients

2 ears of corn

2 large ripe peaches, pits removed, finely chopped

Juice of 1 lime

1-2 tablespoons thinly sliced red onion

Handful of cilantro, coarsely chopped

1 small chili pepper, seeds removed, minced

¼ teaspoon ground cumin

Salt to taste

Instructions

1. Grill the ears of corn, turning frequently until all sides are showing some browning. Cut kernels off of the cobs (you can save the cobs to make corn stock, which is wonderful for making chowders).
2. Prepare remaining ingredients for the peach salsa. Toss with the grilled corn kernels and serve.