

PEACH, HABANERO & CORN RELISH

Habanero peppers, although quite hot for most people, have a wonderful flavor & pungency that is reminiscent of melon and pairs well with fruits such as peach, pear or apple. The hottest of the variety are red, but orange & yellow habanero have great taste & aroma without the fiery heat of the red or chocolate varieties. By combining this heat with something sweet we temper the burn so that the palate is not overwhelmed, and the flavor of fruit is enhanced. Serve this sweet, crunchy & fresh relish with chicken & couscous, sautéed fish, or grilled pork and Louisiana brown rice, as shown above.

Ingredients

2 large Peaches, not overly ripe
4 ears of Corn, husks & silks removed
1 red Bell Pepper, diced
½ medium Red Onion, about 3 ounces, diced
1 Habanero, diced, or more to taste
2 Limes, juiced, about 3 Tablespoons
1 Tablespoon Extra Virgin Olive Oil
Salt & Pepper to taste

Directions

Heat a grill to medium-high. Lightly oil the corn and season with salt before placing on the grill and cooking for about 12 minutes, turning a few times so that the kernels cook evenly- look for some caramel color on each side without getting to dark and crispy.

Remove from the heat and allow to cool before removing the kernels and placing in a mixing bowl.

Meanwhile, use a sharp peeler to remove the skin from the peaches.

Make a cut around the middle and split the peaches in half to remove the pit. Dice the peach into small pieces not more than ¼ inch or so.

Combine the diced pepper, onion, peach and corn kernels together and pour over lime juice & oil.

Stir together gently and taste for seasoning, adding salt and pepper as necessary.

Use more lime juice if the peach is very sweet.

Serve straight away or keep refrigerated for up to 3 days.