

MODERN QUICK PICKLE RELISH

Makes 3 ¼ cups

Fresh fruit and vegetable relishes are nothing new, but mixing up savory cucumber and raw corn with the natural sweetness of stone fruit offers a crisp freshness that is a great counterpoint to grilled brats or platter of juicy chicken breasts. A sprinkle of Tajin® seasoning, a blend of dried red chiles and lime, brightens things up.

INGREDIENTS

- 1 ½ c. finely chopped fresh nectarines or plums
- 1 c. finely chopped pickling cucumber
- ½ c. raw corn, sliced off the cob
- ¼ c. finely chopped green or red onion
- 1 tbsp. sugar
- 1 tbsp. white wine vinegar
- 1 tbsp. grapeseed or olive oil
- ½ tsp. Tajin seasoning or to taste
- Chopped fresh basil, as desired

DIRECTIONS

Mix all ingredients in a medium bowl. Cover and chill until ready to serve.

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