



COLORADO ONION AND CORN RELISH

Serves 6-8

Ingredient	Qty	Measure	Notes
Oil, Olive	2	Tbsp	
Jalapeno, Medium	0.5	ea	Stemmed and Diced medium. w/ Seeds
Chile, Fresno	0.5	ea	Stemmed and Diced medium w/seeds
Onion, Yellow, Small	1	ea	Peeled and julienned medium
Garlic, Minced	1	Tbsp	
Corn, Olathe Sweet	1	Cups	Cooked, cooled and shaved off the cob
Vingear, Cider	0.5	Cup	
Jelly, Jalapeno	0.25	Cup	
Cilantro, Fresh	4	Tbsp	Chopped
PREP METHOD:	PREP TIME: 10 Minutes		COOKING TIME: 15 Minutes

1. Heat a large sauté pan on high heat for 3 minutes
2. Add the oil and heat for 1-2 minutes
3. Add the Jalapeno, Fresno and Onion and sauté until the onion is translucent
4. Add the garlic and corn and sauté until the onions start to caramelize
5. Turn off the heat, deglaze the pan with the cider vinegar and add the jalapeno jelly
6. Stir until jelly has melted and formed the sauce
7. Finish with the cilantro
8. Serve either warm or cold. Goes great with Smoked Potato Enchiladas.

** May also be served cold as a great side dish at your next picnic event. Be sure to properly cool, store and transport.