

CORN RELISH

3 ears corn
3 large leeks
2 blood oranges
3 T. rice vinegar (preferred) or white vinegar
1 t. raw sugar or unprocessed honey
3 sprigs fresh mint – minced.
2 scallions chopped
salt and fresh coarse-ground black pepper to taste.

Add Extra Flavor
Optional: add 2 T. prepared tomatillo (green) salsa for zest. If you want it spicy, add chopped jalapeños, remembering the seeds are the hottest part.

Select a pot large that will comfortably hold the leeks and corn, and pour in a few inches of water. Put in a steamer insert, cover with a lid and bring to a boil. Cut the leeks in half lengthwise and trimming off all the tough green parts. Wash the leeks under running water, being careful to remove all the mud that sometimes collects between the layers. Chop the leeks into 1/8" slices and immediately add to the steamer to give them a head start cooking. Strip the corn of its husk and silk and add the whole ears to the steamer, which should be steaming by now. Cook for 5 minutes more on a medium-high heat and the lid on.

Reserve the orange juices by holding the oranges over a medium-sized bowl as you peel off all of the skin and pith with a paring knife. Cut the orange sections out as close to the membrane as possible, allowing them to drop in the bowl. Then cut each section in half. When all the sections are cut out, squeeze the membrane to extract the rest of the juice into the bowl.

Discard the mint stems, and mince only the leaves. Chop the scallions into 1/4" pieces. Add the mint and scallions to the bowl or oranges, plus the vinegar, honey or raw sugar, salt & pepper. Mix with fork to dissolve the honey or raw sugar evenly into the dressing

After allowing them to cool a bit, hold one end of the cob vertically resting the other end on a cutting board. Use a sharp knife in a downward motion to strip off the corn kernels. Scrape the cob with the blade of the knife. Add the milk from the cob and the kernels to the bowl. Add the softened leeks and mix all ingredients thoroughly. Marinate the relish for several hours or preferably overnight. Serve chilled.

