

Recipes from Dorothy McNett, Dorothy McNett's Place

GRILLED HALLOUMI CHEESE

Serve with a great Spanish red wine...along with some anchovy stuffed olives.

Halloumi cheese

Extra virgin olive oil

Quince jam or preserves

Heat a stove top grill, brushing with olive oil.

Slice cheese into $\frac{1}{4}$ inch slices.

Place on hot grill and cook gently a few minutes on both sides, to brown.

Serve with dollops of quince jam.

PEACH SALSA (or substitute mango, banana, and pear for the peaches)

1 large red tomato

2-3 green onions

1-2 sweet ripe peaches

1 teaspoon lime juice

2 jalapeno peppers, or your choice of hotness in chili

1-2 cloves garlic

$\frac{1}{2}$ teaspoon sea salt

$\frac{1}{4}$ cup snipped fresh cilantro

1 teaspoon sugar, or to taste

Chop tomato, onions, peaches, and peppers. Combine all ingredients. Taste for seasonings...adjust to your taste. Great with chips or with cream cheese on flour tortillas.

CORN ON THE COB

Buy fresh corn. If the husk is still on, simply peel it back without removing it, and then peel off the silk.

Put the husk back to cover the kernels. Microwave on high, using 3 minutes per each ear. Serve with butter, salt, and pepper. It is so good that you may want to try it without anything on it.

To grill the corn, remove the husks and silk. Brush with olive oil lightly. Place on a hot grill and grill it until the kernels start to turn brown. It is so good this way, and can also be removed now from the cob and tossed with fresh tomatoes and cilantro for a quick and tasty salsa.

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