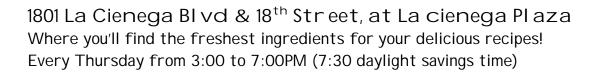
## LA CIENEGA FARMERS' MARKET





## Grilled Mahi-mahi with Peach & Pink Grapefruit Relish

1/3 cup rice vinegar
2 tablespoons brown sugar
½ cup finely chopped red onion
2 ½ cups diced peeled ripe peaches
(about 1 ½ pounds)
1 ½ cups pink grapefruit sections
(about 2 large grapefruit)
½ cup small mint leaves

34 teaspoon salt; divided 1/2 teaspoon black pepper, divided 6 (6 ounces) mahi-mahi, or other firm whitefish fillets (about 34 inch thick) Cooking Spray

\* Prepare grill. \* Place vinegar & sugar in a small saucepan; bring to a boil.

Remove from heat. Place onion in a large bowl. Pour vinegar mixture over onion, tossing to coat; cool. Add peaches, grapefruit, mint, ¼ teaspoon salt, & ¼ teaspoon pepper to onion; toss gently. \* Sprinkle fish with ½ teaspoon salt & ¼ teaspoon pepper. Place fish on grill rack coated with cooking spray; grill 5 minutes on each side or until fish flakes easily when tested.

We Accept Food Stamps & WIC Coupons

Sponsored by the Model Neighborhood Program

Your local non-profit neighborhood improvement organization

For market info call 562.495.1764