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Savory summer market salads

By Susie Iventosch



Barbecued corn-chicken salad Photo Susie Iventosch

My husband and I just completed a magical, 99-mile whitewater rafting trip down the Middle Fork of the Salmon River in Idaho. We journeyed through the Frank Church-River of No Return Wilderness for seven days with our three adult children and nine of their best friends, including their Uncle Kirk, who came all the way from North Carolina for the adventure. Since we are retired, and all of the kids have busy schedules and demanding jobs, we did all of the planning and cooking. (So, you might say that we actually do work!) Needless to say, at the end of such a trip, and after so much cooking, I was at a loss for a new food column idea after already preparing seven days of our favorite breakfasts, lunches and dinners for 14 people.

But, it never fails. When you want to make something delicious and timely, simply stop at your local produce market and you will find inspiration. For some reason, the jalapeño peppers sitting right next to the fresh, ripe peaches gave me an idea for a peach-

jalapeño salad. The next aisle was chock-full of fresh corn and gorgeous locally-grown tomatoes, and voila! I had not only one, but two ideas. You can adapt these any way that you like, by adding protein or changing the dressing, but we were very pleased with the tastes of these two salads. As soon as Uncle Kirk finished eating the corn salad, he asked me to please send the recipe to his wife. That's a pretty good indication that Mother Nature and locally-grown produce have ways of providing.



Jalapeño peach salad

Reach the reporter at: suziven@gmail.com

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