Peach Daiquiris with Grilled Corn, Jalapeño & Queso Fresco Cheese Spread
Recipe: Melissa Schenker/Foodie for Two

Prep Time: 15 minutes

**Peach Daiquiris – makes about 5 cups, about 4 cocktails**

**Ingredients:**
- 5 to 6 cups ice
- 5 small, or 3 large peaches, pits removed and cut into quarters
- 1 to 2 tablespoons sugar
- 6 oz. (about ¾ cup) dark rum (or light rum)

**Garnish:** Peach slices on a skewer or toothpick

**Directions:**
To the blender, add 3 cups of ice and finely chop. If your blender has an “ice” setting, use it to finely chop the ice.

Add the chopped peaches, 1 tablespoon of sugar, rum and 2 cups of ice. Using the “chop” or “puree” setting, blend until the ice is well chopped and ingredients are well incorporated. Taste and if needed, add more sugar or more ice if mixture is too thin.

Daiquiri’s can be made 1 to 2 hours ahead of time; keep daiquiri mixture cold in the refrigerator or freezer and re-blend before serving.
Serve with a garnish of peach slices on a skewer or toothpick.

**Grilled Corn, Jalapeño & Queso Fresco Cheese Spread – makes about 1 cup**

**Ingredients:**
- 1 corn on the cob (or if out of season, ½ cup frozen corn - defrosted)
- Olive oil or vegetable oil
- 4 oz. queso fresco cheese (either regular or Ranchero style)
- 2 to 4 tablespoons milk or half & half
- 1 tablespoon finely diced jalapeño
- Pinch of salt of pepper

**Garnish**
- Grilled bread slices, or grilled tortillas wedges or tortilla chips
- 2 to 3 thin slices of jalapeño
- ¼ teaspoon corn kernels
- 2 teaspoons thinly sliced green onions
- Sea salt
- Fresh ground pepper

**Directions:**
Heat grill to medium. Remove the husk and silk from the corn, brush the cob with olive oil (or vegetable oil) and lightly season with salt and pepper. Place the corn cob directly on the grill and cook for 3 to 5 minutes, turning corn often, until corn has slightly softened and grill marks appear. Remove from grill and let cool. When cool, remove kernels from cob: place cob lengthwise on cutting board and using a long knife, slice kernels off one side, turn cob 90 degrees and continue.

In a medium bowl, add the cheese and break up with a fork. Add 2 tablespoon of milk and mix well until cheese is smooth and mostly lump-free; add more milk if too thick. Add the corn kernels, jalapeño and pinch of salt and pepper and mix well. Garnish with a few slices of jalapeño, some corn kernels, sliced green onions and some sea salt and fresh ground pepper.

Serve with your choice of grilled or toasted bread slices, grilled tortilla wedges or your favorite tortilla chips.

Eat well and share the love!
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