

SPICY PEACH AVOCADO PICO DE GALLO

- 1 medium tomato, diced
- 1 avocado, peeled, pitted & diced
- 2 ½ T **Emily G's Datil Peach Marmalade**
- ¼ c corn
- 1 T fresh cilantro, chopped
- 2 T red onion, chopped
- 1 T fresh squeezed lime juice
- Pinch of sea salt

Gently stir all ingredients together and set aside for flavors to blend. Serve as a dip or over meats or fish.

Hint: Place avocado pit in mixture to keep avocado from browning.



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