

# LA CIENEGA FARMERS' MARKET



1801 La Cienega Blvd & 18<sup>th</sup> Street, at La Cienega Plaza  
Where you'll find the freshest ingredients for your delicious recipes!  
Every Thursday from 3:00 to 7:00PM (7:30 daylight savings time)

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

<b>1/3 cup rice vinegar</b>	<b>3/4 teaspoon salt; divided</b>
<b>2 tablespoons brown sugar</b>	<b>1/2 teaspoon black pepper, divided</b>
<b>1/2 cup finely chopped red onion</b>	<b>6 (6 ounces) mahi-mahi, or other firm whitefish fillets (about 3/4 inch thick)</b>
<b>2 1/2 cups diced peeled ripe peaches (about 1 1/2 pounds)</b>	<b>Cooking Spray</b>
<b>1 1/2 cups pink grapefruit sections (about 2 large grapefruit)</b>	
<b>1/2 cup small mint leaves</b>	

**\* 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, 1/4 teaspoon salt, & 1/4 teaspoon pepper to onion; toss gently. \* Sprinkle fish with 1/2 teaspoon salt & 1/4 teaspoon pepper. Place fish on grill rack coated with cooking spray; grill 5 minutes on each side or until fish flakes easily when tested.**

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