



HEARTH & HOLLOW
THE TEST KITCHEN COLLECTION

Firecracker Salad

Grilled Peach & Corn Summer Salad

A vibrant summer salad featuring grilled corn, peaches, jalapeños, bacon, feta, and arugula tossed in a bright honey-lime vinaigrette.

Sweet, smoky, tangy, and just a little spicy.



LEVEL

Cozy & Simple



SERVES

6–8
servings



PREP TIME

20
minutes



COOK TIME

15
minutes



TOTAL TIME

35
minutes

INGREDIENTS

For the Salad:

- 4 ears grilled corn, kernels removed
- 3 peaches, halved and grilled, then diced
- 1 grilled jalapeño, diced
- 4 cups arugula
- 6 slices bacon, cooked and crumbled
- 4 oz feta cheese, crumbled
- 1/4 cup chopped cilantro
- 1/4 cup finely diced red onion

For the Honey-Lime Vinaigrette:

- 2 tbsp olive oil
- 1 tbsp fresh lime juice
- 1 tsp honey
- Salt and pepper to taste



INSTRUCTIONS

- 1 Grill peaches until lightly charred and caramelized. Dice once cooled.
- 2 Grill corn and remove kernels from the cob.
- 3 Grill jalapeño until softened and lightly charred. Dice finely. Remove the seeds if you don't like a lot of heat.
- 4 In a large bowl combine corn, peaches, jalapeño, arugula, bacon, feta, cilantro, and red onion.
- 5 Whisk together olive oil, lime juice, honey, salt, and pepper.
- 6 Pour vinaigrette over salad and toss gently.
- 7 Serve immediately.



NOTES FROM THE HEARTH

♥ If preparing ahead, wait to add the arugula and vinaigrette until just before serving.

♥ The peaches should be ripe but still firm enough to hold their shape after grilling.



PAIRING SUGGESTIONS

Pairs beautifully with:



Grilled
Chicken



BBQ
Ribs



Sliders



Grilled
Shrimp

★ GATHER WELL. EAT SLOWLY. MAKE MEMORIES AROUND THE TABLE. ★

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