

Peach Salsa

(makes 5 pints)

1/2 Cup organic white vinegar

6 cups chopped pitted, peeled peaches

3/4 red onion

3/4 vidalia onion

2 jalapeno peppers

1/2 red bell pepper

1/2 green bell pepper

1/2 cup loosely packed, finely chopped cilantro

3 Tablespoons local honey

1 clove garlic, finely chopped

1 1/2 teaspoon ground cumin

1/2 teaspoon cayenne pepper

In a large stainless steel saucepan, combine vinegar and peaches. Add onions, jalapeno pepper, cilantro, red pepper, honey, garlic, cumin and cayenne, bring to a boil over medium high heat, stirring constantly.

{Do not cook your peaches until they are mushy. As soon as your mixture vigorously boils for about a minute, remove from heat. }

Refrigerate in a serving bowl or cute jars if you plan to use immediately. Canning is a great way to extend the life & variety of uses for the salsa.

If you are canning/preserving the salsa:

Ladle hot peach mixture into hot sterilized jars, cleaning the lip of the jars, sealing and process in canner for 15 minutes in boiling water.

